



Festive lunch menu

FRIDAYS & SATURDAYS IN DECEMBER

£25.00 per guest for 3 courses

£30.00 per guest with Galanti Rosé Prosecco arrival drink

£35.00 with Moët Champagne arrival drink

TO START

Butternut squash & sage soup (vg) (gf)
toasted buckwheat

Pressed ham hock & leek terrine
pea purée, crispy toasts

Poached salmon (gf)
new potato & sour cream, golden beetroot

Shaved chicken salad
Caesar dressing, croutons, radish, toasted hazelnuts

TO FOLLOW

Roast chicken
lemon & thyme seasoning, pigs in blanket

Slow braised daube of beef
caramelised shallots, wild mushrooms, creamed potato

Butter cod loin
gremolata crumbs, baby potatoes, creamed greens

Slow baked celeriac (vg) (gf)
braised puy lentils, crispy spiced cauliflower, grilled tofu

TO FINISH

Christmas pudding
Judes brandy butter ice cream

Dark chocolate pave
Brownie base, vanilla sauce

Lemon brûlée tart
meringue, berry Anglaise

Local cheddar & blue cheese
oat biscuits

(vg) Suitable for vegan (gf) Gluten free

MAKE IT EXTRA SPECIAL

Ask your Memory Maker
about our private
dining experiences