

# Festive Lunch & Dinner

## STARTERS

Ruby Harvest Salad with Beets, Rocket, Microgreens & Goat Cheese **(D)(G)**

*Roasted Beetroot, Rocket & Micro Greens, Pomegranate, Cherry Tomato, Cucumber, Goat cheese & Balsamic Vinaigrette*

Duck & Orange Pâté **(D)(N)**

*Rich Duck Pâté with a zesty Orange Twist, served with Red Onion Marmalade, Baby Mixed Leaves, & Crispy Melba Toast*

Winter Vegetable Soup **(C)(D)(G)** **(VG)** **(GF)** Option Available)

*A creamy mix of Seasonal Vegetables, topped with Truffle Spinach & Herbed Ciabatta Croutons*

## MAIN COURSES

Honey Mustard Marinated Turkey **(C)(D)(E)(G)(M)**

*Roasted Winter Vegetables: Potatoes, Carrots, Parsnips, Brussels Sprouts, Yorkshire Pudding, Pigs in Blankets & Gravy*

Slow-Cooked Aged British Beef Striploin **(C)(D)(E)(G)(M)**

*Tender Slow-cooked Beef in Madeira jus with Yorkshire Pudding, Vegetable & Herbed Potatoes*

Baked Scottish Salmon **(D)(E)(F)(G)(M)**

*Oven-baked Salmon, creamy Potato Mash, Tenderstem Broccoli, Buttered Vegetables with Creamy Caper & Saffron Sauce*

Courgette, Pea, Spinach & Red Pepper Wellington **(G)** **(VG)** Option Available)

*Truffle Potato Purée, Caramelised Onion, Tenderstem Broccoli, Basil Tomato Sauce*

## DESSERTS

Traditional Christmas Plum Pudding **(D)(N)** **(GF)** Option Available)

*A Festive Classic, served with Indulgent Homemade Brandy Sauce*

Rhubarb & Ginger Cheesecake **(VG)** **(GF)**

*A tangy Rhubarb & Ginger Cheesecake, paired with Triple Chocolate Ice Cream & Blueberry Coulis*

Chocolate & Orange Tart **(N)**

*Fresh Berries & Belgium Chocolate Crumble*

**MINCE PIES, FESTIVE NOVELTIES, TEA & COFFEE INCLUDED**

# £59

**PER PERSON**

**Served with a glass of Welcome Prosecco**

C-Celery D-Dairy E-Eggs F-Fish G-Gluten N-Nuts

VG-Vegan GF-Gluten Free

Dishes may contain allergens. If you have any dietary requirements please let your server know. All Prices are Inclusive of VAT. A discretionary 12.5% Service charge will be added to your final bill.

