

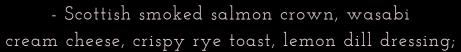




## FESTIVE LUNCH CELEBRATION



#### STARTER



- Tian of confit duck, cucumber, spring onion, candid walnut and mango coulis;
- Beetroot & goat cheese panna cotta, honey mustard dressing, and candid beetroot;
  - Honey roasted Pumpkin soup with roasted cinnamon butternut squash;

### MAIN

- Roasted turkey, roasted root vegetable, pigs in blanket, Brussel sprouts, sage stuffing and cranberry jus;
  - Pan seared Sea bass, crushed potato, grilled courgette & aubergine, red pepper sauce;
    - Wild mushroom and beetroot risotto, parmesan crisps;

#### DESSERT

- Christmas pudding, custard and vanilla ice cream;
  - Dark chocolate, peanut tart;
- Vanilla cheese cake with raspberry coulis orange sorbet;

#### CHEESE BOARD

TEA AND COFFEE WITH MINCE PIE



# £40 per person

ONE DISH PER COURSE FOR THE ENTIRE PARTY

If you have a food allergy or special dietary requirement, please inform a member of the staff.





