



Festive Mid-Week Lunch Menu

**Available Wednesday to Friday 12.30pm until 4.30pm
from 1 December until 24 December 2021**

2 courses £22 | 3 courses £25

To Start

- Roasted Tomato & Basil Soup** with basil oil, ciabatta bread (GFA) (V) (VG)
- Chicken Liver Parfait** with toasted brioche and onion jam
- Smoked Salmon** with celeriac and beetroot remoulade (GF)
- Wild Mushroom Risotto** with chestnuts, Parmesan, truffle oil (GF) (V)
- Asparagus and Parma Ham** with parmesan shavings, rocket leaves (GF)

Mains

- Roasted Breast of Norfolk Turkey** with traditional trimmings (GF)
- Classic Beef Bourguignon** with herb mash (GF)
- Poached Smoked Haddock** with colcannon potato, creamy spinach (GF)
- Red Onion Tart Tatin** with rocket leaves, balsamic dressing (V)
- Tiger Prawns Spaghetti** with chilli, roasted cherry tomatoes

Sides £4 each

**Seasonal Vegetables, Wilted Spinach, Garlic & Herb Mushrooms, Sprouting Broccoli & Roast Almonds,
Mac & Cheese, Mint Buttered New Potatoes, Fries, Hand-cut Chips, Sweet Potato Fries**

Pudding

- Traditional Christmas Pudding** with brandy sauce (GF)
- Tartelette au Citron** with raspberries
- Chocolate Cheesecake** with pouring cream (GF)
- Cheese & Biscuits** with chutney & celery (GFA) **(supplement £3.50)**
- Selection of Ice-Cream or Sorbet** (GF)

Ice-cream: Vanilla, strawberry, mint chocolate, white chocolate, swiss chocolate, toffee, rum & raisin
Sorbet: Passion fruit & mango, raspberry, lemon, blackcurrant

If you have any food allergy, intolerance or sensitivity please speak to your server
(v) VEGETARIAN (gf) GLUTEN FREE (vg) VEGAN | 10% discretionary service charge will be added to your final bill.