



Sample Festive Mid-Week Lunch Menu

Available Wednesday to Friday 12.30pm until 4.30pm
from 1 December until 23 December 2022

2 courses £24.50 | 3 courses £29.50

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 £4.50 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 £4.00)
- 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 | 12.5% discretionary service charge will be added to your final bill.