

RESTAURANT 178

DECEMBER LUNCH CLUB MENU

STARTERS

- Wye Valley smoked salmon, baby beetroots, honey and balsamic glazed figs (GF)
Warm crispy duck, carrot and cucumber ribbon salad, pomegranate, plum sauce (GF)
Curried haddock fishcake, lentil dhal, poached hens egg, fennel (Or as main course)
Butternut squash ravioli, wild mushrooms, roasted chestnuts, sage (V)
Chicken liver parfait, spiced pear chutney, brioche, watercress (GF)
Carrot and cumin soup, homemade coriander pesto (V)(VE) (GF)

MAINS

- Roasted turkey, bacon stuffing, buttered roast potatoes, parsnip, carrots, sprouts (GF)
Glazed braised beef, red wine salsify, celeriac puree, herby gremolata, roasting jus (GF)
Sea bream, parmentier potatoes, shellfish bisque, winter vegetables, samphire (GF)
Confit duck leg, celeriac and potato dauphinoise, braised baby leek, sticky duck jus (GF)
Sticky beetroot and red onion tarte Tatin, feta cheese crumble (V) or (VE)
Lemon sole, new potatoes, brown shrimp and seaweed butter (£7.5 supplement) (GF)
8oz Sirloin steak, triple cooked chips, glazed shallots, sour cream (£5 supplement) (GF)
8oz Fillet steak, triple cooked chips, glazed shallots, sour cream (£10 supplement) (GF)
42oz Cote de boeuf, honey mustard chipolatas, triple cooked chips, glazed shallots,
peppercorn sauce, dressed watercress (£30 supplement to share) (GF)

ADDITIONS £3.5

- Truffle cauliflower cheese
Hispi cabbage, bacon, chestnuts
Aldridge honey roasted parsnips
Chunky chips

DESSERTS

- Sticky Toffee Pudding, toffee sauce, vanilla ice cream, brandy snap
Dark chocolate delice, white chocolate feuilletine, coconut sorbet, salted caramel praline
Christmas pudding, brandy custard, dried cranberries (GF)
Vanilla cheesecake, lemon curd, raspberry meringue, raspberry sorbet
Vanilla creme brulee, orange and cardamom shortbread (GF)
Lincolnshire poacher, Perl las blue & Brie cheeseboard (£2 supplement)

2 COURSES £20 3 COURSES £25

LUNCH 12.30-4 (MON- FRI)