



CHRISTMAS PRIVATE LUNCH MENU

GROUPS OF UP TO 16 CAN DINE IN RESTAURANT 178

LARGER GROUPS OF 18 OF MORE DINE IN OUR PRIVATE DINING FACILITES

STARTERS

Chicken liver parfait, spiced pear chutney, watercress, toasted brioche
Compressed melon and fig salad, feta, mint and balsamic glaze (V)
Carrot soup topped with toasted chickpeas, coriander and coconut cream (VE)

MAINS

Roasted turkey served with bacon stuffing, chipolata, roasted potatoes, carrot, broccoli and honey roasted parsnip
Cod fillet atop winter vegetable, ratatouille, broccoli, seaweed beurre blanc
Curried cauliflower steak with chickpea dhal, apricot, coconut mint yogurt and pomegranate (VE)

DESSERTS SERVED WITH COFFEE

Christmas pudding with brandy custard and orange segments
Vanilla cheesecake alongside lemon curd, raspberry meringue and raspberry sorbet
Dark chocolate delice white chocolate feuillentine, vanilla ice cream

PRICES

3 course lunch with coffee - £27.50

RECEPTION DRINKS

Add a glass of Prosecco or a bottle of Beer for guests on arrival for £3.50 per person

