



CHRISTMAS LUNCH MENU 2019

2 COURSES £22, 3 COURSES £28
(AVAILABLE MON-SAT)

STARTER

CELERIAC & CHESTNUT SOUP, Chives & Artichoke Crisps

GAME BIRD & DUCK LIVER TERRINE, House Pickles & Sourdough Baguette

SIBLING GIN CURED CHALK STREAM TROUT CEVICHE, Cucumber, Avocado & Salmon Caviar

TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ with Spinach & Truffle Sauce

MAIN

ROAST CASTLEMEAD FREE RANGE BRONZE TURKEY, Pigs in Blankets, Bread & Cranberry Sauce, Sage & Onion Stuffing Duck Fat Potatoes, Sprouts, Parsnip Gratin, Carrots & Gravy

BUTTERNUT SQUASH & SWEET POTATO NUT ROAST, Sprouts, Parsnip Gratin, Carrots & Veggie Gravy (V)

SEARED SOUTH COAST SEABASS FILLET, Jerusalem Artichoke Puree, Fennel, Samphire & Brown Shrimps

DRIED PORCINI & WILD MUSHROOM RISOTTO, Mascarpone, Parmesan & Herb Crumb

PUDDING

BRANDY SOAKED CHRISTMAS PUDDING with Custard & Vanilla Ice Cream

AMARETTO BISCUIT & CHOCOLATE CRÈME CARAMEL, Peanut Brittle

ENGLISH CHEESE PLATE, House Chutney & Crackers

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Filter Coffee, Tea & Mince Pies



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