

FESTIVE SET LUNCH MENU

Available Monday – Friday, 12 – 2:30pm for parties up to 8.

2 Courses | **£29**

3 Courses | **£36**

3 Courses with a glass of Champagne | **£45**

3 Courses with 3 glasses of Veuve Clicquot Champagne pairing | **£85**

STARTERS

Beetroot thinly sliced (v) (SU, M)

Avocado and feta cream, rose vinaigrette

Spiced poached prawns (CR, F, SU)

Sweet potato, confit onion, Champagne mousse

Parsley root soup (CE, S, M, C, L, SU)

Dark chocolate, confit duck's leg

MAIN COURSES

Braised mini pumpkin (v) (C, SU, N, E, L)

Bulgur wheat, chestnut stuffing, garlic and parsnip sauce

Salmon confit (F, SE, SU, S)

Grilled peppers, coconut and curry sauce

Roast turkey (SU, M)

Fondant potato, Brussels sprouts, cranberry jus

DESSERTS

aqua shard trifle (M, E, SU, C, L)

Prosecco & orange jelly, victoria sponge, creme patissiere

Christmas minced fruit tart (E, L, C, M, N)

Custard and muscovado ice-cream

Westcombe cheddar (M, N, SU, E)

Fig & cinnamon puree, chestnut muffin

KEY TO ALLERGENS C – cereals containing gluten, CE – celery and celeriac, CR – crustaceans, E – eggs, F – fish, L – lupin, P – peanuts, M – milk, MO – molluscs, MU – mustard, N – nuts, S – soya beans, SE – sesame, SU – sulphur dioxide

Although we have a nut free kitchen all of our dishes may contain traces of nuts due to the suppliers that we use. Not all of our dishes contain celery and mustard, however our garnish supplier states celery and mustard as an allergen for all of their produce. If you have any specific dietary requirements or allergies, please speak to a manager.

Please be aware that food containing allergens are prepared and cooked in the same kitchen. Due to sourcing, some items are subject to change. All prices include 20% VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill.