



FESTIVE LUNCH MENU

TO START

Salt baked celeriac velouté,
apple, rosemary oil **(V/Vg)**

Gressingham duck:
confit leg pressing, home smoked breast, fig granola **(GF/DF)**

Scotch smoked salmon parfait,
horseradish, natural yogurt

TO FOLLOW

Pot roast turkey breast, confit leg, goose fat potatoes,
glazed carrot, glazed parsnip, sticky red cabbage, brussel sprouts, turkey jus **(GF)**

Seared cod loin, leek and winter truffle,
ratte potato, langoustine bisque **(GF)**

Mushroom pearl barley risotto,
Jerusalem artichokes, cepe puffs **(V/Vg/GF)**

DESSERT

Christmas pudding,
vanilla ice cream, brandy custard **(GF)**

Tutti frutti parfait, cranberry sorbet **(GF)**

Selection of cheeses,
grapes, spiced dried fruit chutney, fine biscuits

*Hand*PICKED
HOTELS

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

V - Vegetarian Vg - Vegan GF - Gluten Free DF - Dairy Free

If more information about allergens is required, please ask a member of the team.