

FESTIVE



MON - FRI



2ND-20TH DECEMBER 2024

12 PM - 5 PM BS1 6HY

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FESTIVE LUNCH MENU

2 course £25 per person 3 course £30 per person

JERUSALEM ARTICHOKE & PARSNIP SOUP (V) (VE) (GF)

TOASTED CHESTNUTS, ROSEMARY OIL

SMOKED SALMON (GF)

GOATS CHEESE & LEMON MOUSSE, BEETROOT CARPACCIO,
PICKLED RADISH

CHICKEN LIVER & COGNAC PATE (GFA)

CARAMELISED ONION CHUTNEY, TOASTED SOURDOUGH

ROAST TURKEY BALLOTINE

PORK & CRANBERRY STUFFING, PIGS IN BLANKET ROAST POTATOES, SEASONAL VEGETABLES, RICH GRAVY

SLOW COOKED SHIN OF BEEF (GF)

MAPLE GLAZED CARROTS, ROAST POTATOES, SEASONAL VEGETABLES, HORSERADISH, RED WINE SAUCE

BUTTERNUT SQUASH, CHICKPEA & WALNUT WELLINGTON

(V) (VE)

BRAISED RED CABBAGE, ROAST POTATOES,
SEASONAL VEGETABLES, VEGAN GRAVY

EGGNOG PANNA COTTA (GF)

MULLED WINE POACHED FIGS

DARK CHOCOLATE TORT (V)

AMARENA CHERRIES, PISTACHIO CRUMB

SELECTION OF CHEESE & BISCUITS

APPLE & CRANBERRY CHUTNEY, ARTISAN CRACKERS, CELERY, GRAPES