



FESTIVE LUNCH
MENU



FESTIVE LUNCH MENU

3 COURSES 35.95 - AVAILABLE 12PM-4.30PM

STARTERS

Soup of the Day

(VE) (GF available)
Home-made bread

Honey-drizzled Beetroot & Goats Cheese Stacks (GF available)

Homemade bread, beetroot purée, walnuts, tuille

Chicken Liver Parfait

(GF available)
Caramelised red onions, rocket, home-made bread

Crispy Calamari

Tartare sauce

MAIN COURSES

(Served with seasonal vegetables and roasted potatoes for the table to share)

Traditional Roast Turkey Parcel au Jus

Parma ham, onion & sage stuffing, cranberry, kale

Pan-fried Fillet of Salmon

Beetroot mash, teriyaki sauce

Porcini Mushroom Risotto

(GF, V or VE available)
Parmesan, white wine, garlic, truffle oil

28 Days Aged Aberdeen Angus

Rib-eye Steak 10oz (GF available)

Chipped potatoes, grilled tomato, rocket

DESSERTS

Christmas Pudding (V)

Brandy cream sauce, rum flambé

Apple & Cherry Tart (V)

Shortcrust pastry, caramelised apples, caramel, cherries, Italian meringue

Noel's Red Velvet Cake

Cream cheese filling

Selection of Italian Ice-cream/Sorbet

(GF, V & VE available)
Please ask for flavours

INSPIRED MEDITERRANEAN CUISINE

All dishes are cooked fresh to order. Our food is prepared in an environment where all main allergens are present. For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary 12.5% service charge will be added to your bill.

(V) Vegetarian • (GF) Gluten Free • (VE) Vegan