

## DECEMBER LUNCH MENU

2 courses £26.00 | 3 courses £28.00

*£12 supplement to include our recommended wine pairing for 2 courses*

*£6 supplement to include a glass of dessert wine*

### STARTERS

#### BRAISED BRISKET OF BEEF

Pommery Mustard, Confit Tomatoes, Pickled Cauliflower

#### CURED LOCH DUART SALMON

Dill Tart, Whipped Cream Cheese, Keta, Granny Smith

#### HEN OF THE WOODS ✓

Peas, Runner Beans, Garlic Potato

### MAIN COURSE

#### ROAST TURKEY BREAST

'All the Trimmings', Marjoram Jus

#### CONFIT DUCK LEG

Grapefruit Braised Chicory, Spiced Puy Lentils, Madeira Cream

#### PAN FRIED ATLANTIC HAKE

Shellfish Bisque, Mussels & Squid, Butterbeans

#### SATAY CAULIFLOWER ✓

Pak Choi, Carrot and Cumin, Peanut Crumb

### SIDE DISHES £5.00

Beef Dripping Potatoes, Pommery Mustard Mayonnaise, Chives

Braised White Cabbage, Pancetta, Peas

Balsamic Roast Tender Stem Broccoli

### DESSERTS

#### THACKERAY'S CHRISTMAS PUDDING

Macerated Berries, Brandy Anglaise

#### DARK CHOCOLATE CREMEUX

Flapjack, Clementine, Mandarin Sorbet

#### CHEESE SELECTION

Choice of 3 from our Cheese Cabinet

### COFFEE, TEA & SWEET TREATS £5.00

Selection of Coffee and Teas

**You are welcome to choose a la carte dishes as part of your Lunch, these will be charged accordingly**

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of 20% VAT