

December lunch menu

28.00 two courses | 32.00 three courses

15.00 supplement to include a glass of wine to accompany two courses

25.00 supplement to include a glass of wine to accompany three courses

starters

Chicken, Leek and Duck Pressing,
onion and pancetta brioche, celeriac remoulade

Caramelized Cauliflower and Mussel Soup,
Poached mussels, tempura cauliflower, chive, ricotta

'Hash Brown', ✓
warm tartare sauce, poached leeks, pickled cucumber

main course

Roast Turkey Breast,
'all the trimmings', marjoram jus

Pan Fried Atlantic Cod
baked parsnip, coriander, granny smith apple

Char Siu Cauliflower 'Steak', ⑤
wild rice, peanut and lime slaw, spring onion

side dishes 6.00

dauphinoise potatoes

roasted beetroots, stilton

fried brussels sprouts, smoked bacon, cranberries

pigs in blankets

desserts

Thackerays Christmas Pudding,
berry compote, calvados custard

Baked Lemon Cheesecake,
meringue, vanilla ice cream

Selection of Cheeses,
crackers, chutney

coffee, tea & sweet treats 6.00

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

✓ = dishes suitable for vegetarians | ⑤ = dishes suitable for vegans

allergies and intolerances – please speak to our team when ordering
a discretionary service charge of 12.5% will be added to your bill
all indicated prices are inclusive of 20% vat