



Festive Lunch Menu

Starters

Wild mushroom and truffle soup

smoked cream (V,M,Su)

Steamed mussels

tomato chilli sauce, coriander, paprika, lemon, sourdough (Mo,M,Su)

Chicken and tarragon pressing

chestnut puree, black garlic mayonnaise, whipped live pate, walnut crumble (G,M,E,Su,N)

Main Courses

Roast turkey

fondant potato, savoy, honey roast carrot, maple parsnip, Cumberland pig in blanket, stuffing
sauces: cranberry jelly, turkey gravy, brioche sauce (G,Ce,L,E,M,Su,N)

Wild mushroom and Dijo casserole

artichoke, spinach, savoy cabbage, puff pastry (V,M,Mu,E,G)

Butter poached salmon

Beetroot carpaccio, couscous, wilted spinach, foraged sea vegetables, Vierge (F,Mo,L,M,E,G,Su)

Sides

Savoy Cabbage, nutmeg butter (M,N)

Skin on fries, sauce béarnaise (M,E,Su)

Slow cooker honey carrots (M)

Creamed Brussel sprouts, chestnuts (M,N)

Heritage new potatoes, minted butter (M)

Winter leaf salad, black truffle "water dressing" (Su)

Desserts

Cherry amaretto Christmas pudding

vanilla and brandy custard (M,E,G,N,Su,So)

Chocolate yule log

meringue "mushrooms", chocolate soil, passionfruit (M,E,G,So)

English artisan cheeses

Dorset crackers, grapes, chutney, quince (M,E,G,Se,Ce)

Tea, Coffee & Mince Pies

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order

and note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian *can be adapted to gluten free