



## *Festive Lunch Menu*

### *Starters*

#### **Caramelised Cauliflower Soup**

Lilliput capers, soft herb oil (V, M, Su)

#### **Smoked Salmon John Ross**

Lime crème fraîche, caramelised lemon gel, "heritage egg gribiche" (F, M, Su)

#### **Slow Roasted Devonshire Corn-fed Chicken Pressing**

Artichoke puree, aerated pork crackling, pickled baby onion, sorrel (M, Su)

#### **Tunworth Tart**

Red onion puree, winter leaf salad, mascarpone, shaved radish (M, G, E, So, Su)

### *Main Courses*

#### **Roast Norfolk Bronze Turkey**

Roasting garnish, pork stuffing, pig in blanket, cranberry Sauce (G, Ce, E, M, Sul, N)

#### **Fillet of Wild Seabass**

Herb-crushed Ratte potato, spinach, fine beans, lightly smoked caviar sauce (F, M, Su)

#### **Butternut and Goat's Cheese Wellington**

Creamed Maris Piper potato, chilli and tomato split dressing (V, M, E, G, Su)

#### **Duo of West Country Lamb (supp £7 per person)**

Confit of shoulder, slow-cooked rump, basil-infused lamb jus (M, Su, Ce)

### *Sides £7*

**Savoy Cabbage**, nutmeg butter (M, N)

**Skin On Fries**, sauce béarnaise (M, E, Sul)

**Slow Cooked Honey Carrots** (M)

**Creamed Brussels Sprouts**, chestnuts (M, N)

**Heritage New Potatoes**, minted butter (M)

**Winter Leaf Salad**, black truffle "water dressing" (Sul)

### *Desserts*

#### **Warm Cherry Amaretto Christmas Pudding**

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

#### **Fine Dark Belgian Chocolate Mousse "Yule Log"**

Sweet chestnut and Madagascan vanilla puree, black cherry Chantilly (M, E, G, So)

#### **English Artisan Cheeses**

Dorset crackers, grapes, confit of red onion marmalade, Membrillo quince (M, E, G, Se, Ce)

### **Birchall Tea, Bridge Coffee and Artisan 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