FESTIVE FAYRE LUNCH

Soup of the day (v)
(Please see waiting staff for today's allergens)

Smoked Salmon John Ross
Rillettes Roll, Lemon, Shallot, Caper Berry
mil, sul, fis, cer

Terrine of Local Game
Balsamic Fig, Baby Melba, Soaked Golden Raisin, Brioche Purée
cer, sul, mil, egg

Wild Mushroom and Truffle Tart (v)
Pecorino, Winter Leaf Salad
cer, mil, egg, mus

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Steamed Fillet of Sea Bream
Tomato and Anchovy Butter Sauce, Spinach, Samphire
mil, fis, sul, mus, cer

Spinach and Ricotta Gnocchi (v)
Pecorino, Courgette Ribbons
cel, mil, mus, sul, cer, egg

Roast Norfolk Turkey
Pork Stuffing, Pig in Blanket, Cranberry Sauce
mil, sul, cer

Loin of Lamb
Shoulder Bubble and Squeak, Tomato and Olive Jus
mil, sul

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SIDE ORDERS £5.00
Creamed Savoy Cabbage, Nutmeg *mil*
Truffle Mashed Potatoes *mil*
Brussel Sprouts, Chestnuts *mil*
Mixed Leaf Salad, Red Wine Dressing *sul, cel*
Hand Cut Chips, Béarnaise Sauce *mil, egg, sul*
Minted New Potatoes *mil*

Coffee and Mince Pies £5.00

£36.50 per person

Service charge not included
For tables of six persons or more a discretionary 10% will be added to your bill
If you suffer from a food allergy or intolerance, please inform a member of staff to assist you when placing your order
Notable allergens are included on this menu and are coded as:
cel=celery; cer=cereals containing gluten; cru-crustaceans; egg=eggs; fis=fish; lup=lupin; mil=milk; mol=molluscs; mus=mustard; nut=nuts; pea=peanuts; ses=sesame seeds; soy=soya; sul=sulphur dioxide

Guests are respectfully requested to refrain from using mobile phones whilst dining in the Oak Room Restaurant

Jackets and collared shirts are preferred for gentlemen. Please, no T Shirts or Sportswear