FESTIVE LUNCH

3 COURSES | 40.50

* STARTERS *

Truffle & Leek Croquettes (V)
Truffle aioli, chives & matured Italian cheese

Ham Hock Terrine

Piccalilli, mustard mayonnaise & toasted sourdough

Crispy Fried Chilli Squid

Thai herbs, noodle salad & sweet chilli

Heritage Beetroot 🕼

Avocado, soy labneh, orange, crushed hazelnut & micro basil

Hummus & Crisp Arab Bread (%)

Chickpea, lemon zest & sesame dip, garlic, ginger, chilli

French Onion Soup

Cheddar rarebit crouton

* MAINS *

Roast Bronze Turkey

Apricot & chestnut stuffing, pigs in blankets, roasting gravy, cranberry sauce

Celeriac Au Poivre 🗐

Pepper roasted celeriac steak, baby spinach, hash brown, port & mushroom sauce

Roast Scottish Salmon

Roasted cauliflower, caramelised cauliflower purée & crispy kale

Cauliflower Katsu Curry 🔞

Katsu curry sauce, sticky rice, pickled red onions & sesame

Slow Roasted Duck

Braised red cabbage, caramelised squash purée & spiced jus

Angus & Hereford Sirloin Steak 225g

Peppercorn sauce & triple-cooked chips (£3 supplement)

Angus & Hereford Fillet Steak 225g

Peppercorn sauce & triple-cooked chips (£10 supplement)

Roast potatoes & seasonal vegetables for the table to share (vg)

* DESSERTS *

Christmas Plum Pudding

Rum & raisin butter, brandy sauce

Burnt Basque Cheesecake (v)

Berry compote, vanilla cream & raspberry

Dark Chocolate Mousse 🔞

Rich chocolate mousse, Amarena cherries, caramel cacao nibs & plant based vanilla ice cream

Warm Chocolate Fondant (v) Shortbread crumb, vanilla ice cream

Selection of Cheshire Farm Ice Cream (V)
Plant based flavours available on request

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens & Calories Scan this code.



