

# Wild Flor

## SUNDAY LUNCH CLUB

December 1st, 8th, 15th, 22nd & 29th 2024

A delightfully seasonal Sunday lunch, by George Upshall

Recommended welcome aperitif

Winter Citrus Mimosa £13

Welcome Snacks

Cheese & truffle gougere

Salmon rillettes

Chestnut, quince & sage on pumpernickel

First Course with WF bread & butter

Truffled root vegetable salad

\*Nice Wine

Game terrine, pear chutney

\*Nice Wine

Main Courses

all served with buttered greens & artichoke hash

Duck pithivier

\*Nice Wine

Plaice, saffron, mussels & leek

\*Nice Wine

Red wine & juniper carnaroli, charred onion & salsify (pb)

\*Nice Wine

Dessert

Black forest gateaux (pb)

\*Nice Wine

Mince pie & brandy cream

\*Nice Wine

Welcome snacks followed by three courses £50

\*Suggested drinks arrangement; three nice wines £30 per person

Please inform us of your allergies & dietary requirements. Our kitchen contains nuts & game dishes may contain shot. Your bill additions; a discretionary service charge of ten percent will be added to your bill. As an industry partner, £1 will be added to every bill in support of Table Talk Foundation who provide the 'Adopt a School' food education program for children & support the local hospitality industry with mental health awareness courses. This donation can of course be removed at your discretion.