

# Christmas

Lunch, 3 courses 23.95

## STARTERS

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### BRESAOLA (NG)

served with celeriac remoulade and truffle oil

### MINISTRONE SOUP (VG, NG)

winter vegetables, chickpeas and cannellini beans

### CHICKEN & DUCK TERRINE

red onion and cranberry chutney,  
with foccacia croutes

### SMOKED SALMON

with capers and dill mascarpone

### CREAMED GARLIC MUSHROOMS (V)

served on a baked polenta cake with rocket

## DESSERTS

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### SPICED APPLE & MINCEMEAT CRUMBLE

served with vanilla ice cream

### VANILLA PANNA COTTA

with mulled wine poached plums

### DARK CHOCOLATE & HAZELNUT BROWNIE

frangelico anglaise, and a dusting of honeycomb

### CHAMPAGNE SORBET (VG, NG)

## MAINS

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### SLOW COOKED FEATHERBLADE OF BEEF (NG)

in a red wine sauce, roast mushrooms, pancetta,  
and silver skin onions

### TURKEY INVOLTINI

hand rolled turkey escallop with Tuscan ham,  
herb stuffing, braised red cabbage and a red  
wine & chestnut sauce

### ROASTED CELERIAC STEAK (VG, NG)

coated in nuts & seeds, pickled veg salad,  
and a spiced tomato sauce

### HOMEMADE CANNELLONI (V)

with roasted winter vegetables, tomatoes and  
garlic finished with fresh herbs and chilli oil

### ROASTED FILLET OF SMOKED HADDOCK

with creamed leek and spinach tagliatelle, and a  
soft poached egg

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Family service roast potatoes with rosemary  
& garlic, carrots, and green beans

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# Christmas

Evening, 3 courses 32.95

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Family service roast potatoes with rosemary  
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