



Lunch - 2 courses £37.50 / 3 courses £42.50

Starters

CAULIFLOWER & TRUFFLE CHEESE SOUP (M,N,G)

Cheddar croutons, crispy sage & truffle oil

LOCH DUARTE SALMON GRAVLAX (F,SD,M,MU)

Pickled cucumber, blinis & sweet mustard dressing

HAM, CHICKEN & LEEK TERRINE (SD,G,N)

Pickled pear & walnut ketchup

Mains

ROAST NORFOLK STUFFED TURKEY (G,M,CE)

With all trimmings

PETERHEAD ROASTED COD (F,C,M,SD)

Cornish crab, bubble & squeak, crab sauce & basil oil

ROASTED CAULIFLOWER STEAK (VEGAN - SD)

Anise carrots, chestnuts, sprouts & cranberry sauce

Desserts

CHRISTMAS CAKE WITH BRANDY SAUCE (G,SD,E,M)

BLACK FORREST GATEAU, KIRSH & MACERATE CHERRIES (M,G,E,SD)

PAXTON & WHITFIELD CHEESE, CHUTNEY & CRACKERS (G,M,SD) (Sup £5.00)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information.

A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT