



# FESTIVE SET LUNCH MENU

TWO COURSES £28 | THREE COURSES £32  
Available Monday to Friday 12 noon to 4.45 pm

## APERITIFS £10.50

**Americano**, Campari, Rosso Vermouth, Soda | **Aperol**, Prosecco, Aperol, Soda

**Strawberry Fizz**, Bianco Vermouth, Strawberry Puree, Soda | **Campari Spritz**, Prosecco, Campari, Soda

## FOR THE TABLE

**Honey and Glazed Sausages**, Spring and Crispy Onions | **Hummus and Tzatziki**, Warm pitta bread **pb** £7.5

**Stuffed Peppers**, Chilli, and feta **gf** | **Mixed Feta and Olives**, Garlic, and herb oil **gf** £7

## STARTERS

**Lightly Spiced Sweet Potato and Coconut Soup**, Roasted Sunflower seed **pb**

**Smoked Salmon Mousse**, Picked cucumber, and Caviar **gf**

**Butternut Terrine**, Feta, tomato, Honey, and pumpkin seeds **vg/gf**

## MAINS

**Roasted Turkey Breast**, Fondant potato, stuffing, pigs in blanket, festive vegetables, and gravy

**Tempura Battered Fillet of Haddock**, Crushed Peas, tartar sauce, and skin on fries **gf**

**Leek and Chickpea Cottage pie flavoured with Garlic and Thyme**, Rosary vegetables **pb**

## DESSERTS

**Christmas Pudding**, Brandy panna cotta

**Vanilla Cheesecake**, Raspberry sauce, and roasted white chocolate

**Cinnamon Ice Cream Sundae**, Apple compote, ginger biscuits, and Chantilly cream

## SIDES £6.5

**Buttered New Potatoes** | **Winter Salad** |

**Skin on Fries** | **Festive Roasted Vegetables** | **Pigs in Blankets**

## TEA OR COFFEE FROM £3.5

All prices are inclusive of VAT.

A discretionary 12.5% service charge will be applied to your bill.

(vg) - vegetarian (pb) - plant based (gf) - non-gluten containing ingredients (df) - dairy free.

For more information on allergens, calories, or dietary requirements, please speak to one of the team. The recommended daily calorie intake is 2,000 calories a day for women and 2500 for men.