

CHRISTMAS LUNCH MENU 2019

STARTERS

BLACK PUDDING CROQUETTES

Pickled Apple, Celeriac Remoulade, Grated Horseradish

CHESTNUT AND PARSNIP SOUP

Parsnip Crisp, Curry Oil, Vanilla Powder **DF GF V**

TORCHED MACKEREL

Beetroot Carpaccio Horseradish, Borage, Crispy Capers **GF DF** (upon request)

MAINS

ROAST BRONZE TURKEY CROWN

Traditional Trimmings **GF** (upon request)

ROLLED PORK BELLY

Parsnip, Pear, Creamed Polenta, Cider Jus, Candied Walnuts **GF**

MUSHROOM, SPINACH AND BLUE CHEESE PITHIVIER

with Carrots **V**

DESSERTS

ORANGE AND POLENTA CAKE

Candied Orange, Vanilla Ice Cream **GF V**

DARK CHOCOLATE DELICE

Mango, Popping Candy

MINCE PIE

with Clotted Cream