

CHRISTMAS DAY LUNCH MENU

We believe in the power of community,
collaborating with local and independent
suppliers to source fresh, quality produce
for our menus.

WILDFARMED SOURDOUGH BREAD,
WHIPPED BUTTER **VGO**

SMOKED SALMON LASAGNE AMUSE-BOUCHE, AUBERGINE CAVIAR, FINE HERBS

SMALL PLATES

SEAFOOD COCKTAIL, CORNISH CRAB,
LANGOUSTINE, COLD WATER PRAWN, MARIE
ROSE SAUCE

PRESSING OF LEEKS & NORI, LEMON KOMBU
DRESSING, PICKLED WALNUTS **VG**

CHICKEN LIVER & BRANDY PARFAIT, SPICED
FIG CHUTNEY, CHARGRILLED SOURDOUGH

MAIN PLATES

NORFOLK TURKEY BALLOTINE, PANCETTA
WRAPPED CHIPOLATA, CHESTNUT STUFFING

ROAST JERUSALEM ARTICHOKE, BRAISED SPELT &
BARLEY, CONFIT RED ONION, TOASTED
SEEDS **VGO**

ROAST SEA BASS, LOBSTER MACARONI
CHEESE, SEA SAMPHIRE, SAUCE AMÉRICAINNE

SERVED WITH HERB ROAST POTATOES, CHANTENAY
CARROTS, TAMARIND GLAZED PARSNIPS, ROAST BRUSSEL
SPROUTS, BRAISED RED CABBAGE & APPLE

PUDDING PLATES

BLACK FOREST TRIFLE, CHERRY &
PISTACHIO CRÈME DIPLOMAT

PORT-FED STILTON CHEESE, ECCLES CAKES

PLUM CHRISTMAS PUDDING, MUSCOVADO &
BRANDY SAUCE **VGO**

MINCE PIES AND CHOICE OF COFFEE OR TEA

Our menu contains allergens. Please inform our team of any allergies or intolerances before ordering. Our menus are seasonal and subject to change; where an item is unavailable, a suitable alternative will be provided. We are a cashless venue; all prices include VAT, and a discretionary 12.5% service charge will be added to your bill.

V suitable for vegetarians | **VG** suitable for vegans | **VGO** vegan option available

please select one option for each course

the chequered flag

THE GALLERY

