



FESTIVE LUNCH  
MENU



## FESTIVE LUNCH MENU

3 COURSES 35.95 - AVAILABLE 12PM-4.30PM

### STARTERS

**Soup of the Day**  
(VE) (GF available)  
Home-made bread

**Honey-drizzled Beetroot & Goats Cheese Stacks** (GF available)  
Homemade bread, beetroot purée, walnuts, tuille

**Chicken Liver Parfait**  
(GF available)  
Caramelised red onions, rocket, home-made bread

**Crispy Calamari**  
Tartare sauce

### MAIN COURSES

(Served with seasonal vegetables and roasted potatoes for the table to share)

**Traditional Roast Turkey Parcel au Jus**  
Parma ham, onion & sage stuffing, cranberry, kale

**Pan-fried Fillet of Salmon**  
Beetroot mash, teriyaki sauce

**Porcini Mushroom Risotto**  
(GF, V or VE available)  
Parmesan, white wine, garlic, truffle oil

**28 Days Aged Aberdeen Angus Rib-eye Steak 10oz** (GF available)  
Chipped potatoes, grilled tomato, rocket

### DESSERTS

**Christmas Pudding** (V)  
Brandy cream sauce, rum flambé

**Apple Tart** (V)  
Shortcrust pastry, caramelised apples, caramel, Italian meringue

**Noel's Red Velvet Cake**  
Cream cheese filling

**Selection of Italian Ice-cream/Sorbet**  
(GF, V & VE available)  
Please ask for flavours



INSPIRED MEDITERRANEAN CUISINE

All dishes are cooked fresh to order. Our food is prepared in an environment where all main allergens are present. For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary 12.5% service charge will be added to your bill.

(V) Vegetarian • (GF) Gluten Free • (VE) Vegan