Two courses £24 Three courses £30



To Start

Curried Parsnip Soup v vg

Parsnip crisps, focaccia

Ham Hock with Cranberry Terrine

Pickled mustard seeds, chestnut & frisèe salad

Grilled Goats Cheese v

Lensbury honey, walnut & endive salad

Chicory, Pear & Walnut Waldorf Salad v vg Blood orange dressing

Mains

Roasted Norfolk Turkey

Goose fat potatoes, parsnips & carrots glazed with Lensbury honey, Brussels sprouts, pigs in blankets, cranberry sauce & turkey jus

Pan-roasted Seabass

Gnocchi, roasted ruby beetroots, champagne sauce

Roasted Pumpkin, Cranberry & Wild Mushroom Pithivier v vg Parsnips & carrots glazed with Lensbury honey, Brussel sprouts, vegetable gravy

Wild Mushroom Tagliatelle v

Vegan Parmesan crisps, pickled enoki, gremolata

Desserts

Apple, Cinnamon & Blackberry Crumble \vee

Vanilla custard

Rich Chocolate Brownie v vga

Salted caramel, bloomed golden raisins

Traditional Christmas Pudding v

Vanilla custard

Picos Blue v

Quince jelly, caraway crackers

For The Table

Truffled Cauliflower Cheese v £6

Pigs in Blankets £6

Lensbury Honey Roast Heritage Carrots v £6

Lensbury Honey Roast Heritage Carrots v £6

For allergen information, please speak to a member of staff

v vegetarian vg vegan vga vegan available

Terms & Conditions. Available 25/11/24 - 20/12/24 for lunch only, Monday to Saturday. Reservations must be made 24 hours in advance; same-day bookings are subject to availability. No membership discounts apply, as the menu is already discounted. Members booking directly must add the comment "Festive Menu." Pre-orders are required for parties of 8 or more.

