

# Festive

## Sunday Lunch Menu

2 COURSE £24 – 3 COURSE £28

ROAST PARSNIP SOUP, curried bhaji

CHICKEN AND TARRAGON TERRINE, liver parfait, pickled mushrooms

CRAB SATAY, pickled turnip, Chinese radish, sour dough

GOAT'S CHEESE AND BEETROOT FILO TART, tomato gel, baby basil

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ROAST BEEF SIRLOIN – Yorkshire pudding gravy

ROAST TURKEY– pigs in blankets, stuffing

SEA BREAM – pickled fennel, cauliflower and orange

BUTTERNUT SQUASH AND SPINACH HOT POT

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CHOCOLATE CREMEUX, golden raisin ice cream, hazelnut

GINGER BREAD PARFAIT, roasted plum

APPLE AND BLACKBERRY CRUMBLE

BRITISH CHEESES