



CHRISTMAS LUNCH MENU



2 courses: £32

3 courses: £37

Available 03-21 December, served from 12-3pm; booking essential, £10 deposit per person

Starters

Smoky Butternut Soup with Cream Fraiche & Chives, served with Guinness Wheaten Bread

6,7,8,12

Grilled Monkfish Tail skewers, marinated in Lemon & Herbs, served over a bed of Creamy Avocado & Tahini Hummus, topped with sliced Green Olives & Extra Virgin Olive Oil

3,10

Crispy Duck, Roasted Red Pepper, Salad with Orange, Toasted Cashews & Sesame Seeds, Ginger Lemongrass Dressing

4,5,10,12

Sweet Potato & Beetroot Fritters, Carrot Purée, Tikka Mayo

4,6,9,11,12,13

Mains

Roasted Turkey Crown & Ham, Savoury Stuffing, Chipolatas, Cranberry Purée, House Gravy

6,7,9,11,12

Slow-Cooked Irish Beef Cheek, Carrot & Thyme Purée, Glazed Carrot, Creamed Potato, Silverskin Jus

7,9,12

Pan-Seared Atlantic Cod, Mixed Seafood Chowder, Carrot & Potato Cubes, Lemongrass Cream Sauce

1,2,3,7,9,12

Beetroot & Spicy Chickpea Wellington, Slow-Roasted Beetroot, Herbed Chickpea & Spinach Filling, Cherry & Cranberry Sauce

6,7,9,11,12

All served with Creamed & Roast Potatoes, Roasted Carrots & Parsnips, Smoked Bacon Brussel Sprouts

Desserts

Classic Christmas Pudding, Brandy Sauce, Rum-Soaked Prunes, Cinnamon Ice Cream

4,5,6,7,9,11

Spicy Pear & Ginger Trifle, Ginger Custard Amaretto Crumb, Mascarpone Cream

6,7,9,11

White Chocolate & Orange Cheesecake, Candied Orange Zest, White Chocolate Ice Cream

5,6,7,11

Cinnamon & Apple Crumble Tart, Salted Caramel Purée, Mulled Wine Syrup, Vanilla Ice Cream

6,7,9,11



1 & 2 - Shellfish; 3 - Fish; 4 - Peanuts; 5 - Nuts; 6 - Cereals containing gluten; 7 - Milk; 8 - Soya; 9 - Sulphur Dioxide; 10 - Sesame Seeds; 11 - Egg; 12 - Celery and Celeriac; 13 - Mustard; 14 - Lupin
Please ask your server for full allergen information

