



December Set Lunch Menu - 36

Turkey Tartlet

Onion Chutney

Bread

Sourdough

Sage and Nutmeg, Marmite Butter

Whittaker's Winter Solstice Gin Cured Salmon

Crème Fraîche Sorbet, Dill Oil, Clementine Jelly

Warm 'Pig in Blanket' Terrine

Yorkshire Pudding Doughnut, Pickled Cranberry Gel, Sage Foam

Beetroot Tartare

Mulled Wine Gel, Goat's Curd, Walnut Dressing

Chestnut Crusted Cod

Leek Fondue, Champagne Beurre Blanc

Herb-Fed Chicken

Christmas Dinner Croquette, Gravy Mayonnaise, Braised Peas, Bacon Cream

Lion's Mane Mushroom

Roasted Sprouts and Carrots, Truffled Bread Sauce

Aged Fillet of Beef (15 Supplement)

Boulangère 'Chips', Mulled Wine Red Cabbage, Port and Stilton Sauce

Rhubarb and Custard

Rhubarb Sorbet, Rapeseed Oil Sponge, Vanilla and White Chocolate Creme Pâtissière

Dark Chocolate Parfait

Christmas Pudding Ice-Cream, Brandy Sauce

Mince 'Pie' Magnum

Milk Chocolate

Side Orders

Boulangère 'Chips' 7

Potato Dauphinoise 7

Sprouts and Pancetta 6.5

Seasonal Vegetables 5

Roast Carrots & Parsnips 6.5

Mulled Wine Red Cabbage 5.5