

## SAMPLE DECEMBER LUNCH MENU

2 courses £28.00 | 3 courses £32.00

*£12 supplement to include our recommended wine pairing for 2 courses*

*£6 supplement to include a glass of dessert wine*

### STARTERS

#### BRAISED BRISKET OF BEEF

Pommery Mustard, Confit Tomatoes, Pickled Cauliflower

#### CURED LOCH DUART SALMON

Dill Tart, Whipped Cream Cheese, Keta, Granny Smith

#### HEN OF THE WOODS ✓

Roast Squash, Crisp Capers, Sage, Pickled Shallot

### MAIN COURSE

#### ROAST TURKEY BREAST

'All the Trimmings', Marjoram Jus

#### CONFIT DUCK LEG

Grapefruit Braised Chicory, Spiced Puy Lentils, Madeira Cream

#### PAN FRIED ATLANTIC HAKE

Shellfish Bisque, Mussels & Squid, Butterbeans

#### CAULIFLOWER 'KIEV' ✓

Black Garlic, Cavolo Nero, Poached Duck Egg,  
Warm Red Onion and Chickpea Salad

### SIDE DISHES £5.00

Beef Dripping Potatoes, Pommery Mustard Mayonnaise, Chives

Miso Glazed Button Mushrooms

Balsamic Beetroots and Brussel Sprouts

Maple Glazed Pigs in Blankets £7.50

### DESSERTS

#### THACKERAY'S CHRISTMAS PUDDING

Macerated Berries, Brandy Custard

#### MILK CHOCOLATE CREMEUX

Flapjack, Clementine, Mandarin Sorbet

#### CHEESE SELECTION

Choice of 3 from our Cheese Cabinet

### COFFEE, TEA & SWEET TREATS £5.00

Selection of Coffee and Teas

**You are welcome to choose a la carte dishes as part of your Lunch, these will be charged accordingly**

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of 20% VAT