

# FESTIVE LUNCH

3 COURSE | 41.50

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## ❖ STARTERS ❖

**French Onion Soup**  
Cheddar rarebit sourdough

**Crispy Fried Chilli Squid**  
Thai herbs, noodle salad & sweet chilli

**Ham Hock Terrine**  
Piccalilli & toasted sourdough

**Truffle & Leek Croquettes** (V)  
Truffle aioli

## ❖ MAINS ❖

**Roast Bronze Turkey**  
Apricot & chestnut stuffing, pigs in blankets,  
roasting gravy, cranberry sauce

**Angus & Hereford Sirloin 225g**  
Roasted tomatoes & mushrooms,  
peppercorn sauce

**Pan-Fried Cod**  
Caramelised cauliflower purée,  
chorizo & crispy kale

**Celeriac Au Poivre** (VG)  
Peppered roasted celeriac, baby spinach,  
hash brown, port & mushroom sauce

**Slow Roast Crispy Duck**  
Braised red cabbage, caramelised squash  
puree & spiced jus

Roast potatoes & seasonal vegetables for  
the table. *To share* (VG)

## ❖ DESSERTS ❖

**Christmas Plum Pudding** (V)  
Rum & raisin butter, brandy sauce

**Burnt Basque Cheesecake** (V)  
Berry compote, vanilla cream & raspberry

**Warm Chocolate Fondant** (V)  
Vanilla ice cream & shortbread crumb

**Selection of Award-Winning Ice Cream** (V)  
Vegan flavours available on request

**A discretionary service charge will be added to your bill, 100% of this service charge will go to our team.** Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on [www.therestaurantbarandgrill.com/allergens](http://www.therestaurantbarandgrill.com/allergens). Detailed calorie information is available on request.

(V) Vegetarian (VG) Vegan

Allergens  
& Calories

Scan this code.

