

FESTIVE LUNCH

3 COURSE | 39.00

❖ 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. Detailed calorie information is available on request.

(V) Vegetarian (VG) Vegan

Allergens
& Calories
Scan this code.



Estate SS23