

Chef's WHITES



CHRISTMAS LUNCH MENU

2 COURSE £17 | 3 COURSE £20

Homemade bread and whipped butter to begin

TO START

Roasted butternut squash & tarragon soup(V)(GF)

Smoked chicken terrine

with apricot and red onion chutney, sourdough crisps

Seared and smoked salmon, quinoa salad (GF)

MAINS

Roast Turkey

served with pig in blanket, dripping carrot, sprouts and chestnuts, piccolo parsnips, gravy

Braised short rib of beef

served with Yorkshire pudding, dripping carrot, sprouts and chestnuts, piccolo parsnips, gravy

Roast loin of cod, shellfish risotto, sea herbs (GF)

Wild mushroom polenta, garlic, parsley, truffle

(V)(GF)

All main courses served with goose fat potatoes

DESSERT

Traditional Christmas pudding, brandy sauce

Chocolate fondant, mint sorbet, chocolate tuile (V)

Sour cherry vacherin meringue(V)(GF)

Followed by homemade mince pies to take home

01473 382500

(V) Vegetarian (N) May contain nuts (GF)

Gluten Free (DF) Dairy Free (VG) Vegan

Please see your server if you have any questions on dietary requirement