



Chefs'
WHITES

Christmas Lunch Menu

2 courses £18 | 3 courses £23

STARTERS

Roast Celeriac & Truffle Soup
with house bread (VG) (adapted to be GF)

Ham Hock Terrine
with cornichons, mustard mayonnaise and red endive

Hot Smoked Salmon
with cucumber, dill, trout roe, croutons & buttermilk dressing (adapted to be GF)

MAINS

Roast Turkey
with gravy, pig in blanket & stuffing (adapted to be GF)

Porchetta
with slow-cooked pork belly, flavoured with fennel, rosemary & lemon (GF)

Pan Roasted Cod
with spinach, confit lemon, capers & caviar butter sauce (GF)

Pumpkin Fondant
with whipped vegan soft cheese, dukkah, Chefs' Whites Chilli Oil (VG)(N)(GF)

Served to the table, roast potatoes, roast parsnips, brussels sprouts, braised red cabbage (All VG & GF)

DESSERT

Christmas Pudding
with brandy custard (GF) (adapted to be VG)

Clementine Cheesecake
with chocolate shortbread crumb, chocolate ice cream (GF)

Pear & Almond Tart
with amaretti biscuit, vanilla chantilly (N)

Tea & Filter Coffee
with mince pies available to purchase

01473 382500

(V) Vegetarian (N) May contain nuts (VG) Vegan (GF) Gluten Free

For a full allergens list please ask a member of staff
Please see your server if you have any questions on dietary requirement

