FESTIVE LUNCH MENU

STARTERS

Smoked Salmon
Blini ~ Classic Garnish ~ Micro Parsley

Seasonal Game Terrine (DF)
Toasted Brioche ~ Cranberry Chutney ~ Mulled Wine Jelly

Curried Cauliflower Soup (V) (GFA)
Roasted Cauliflower ~ Croutons ~ Parsley

MAINS

Butter Roasted Turkey (GF)
Traditional Garnish ~ Pigs In Blankets ~ Pan Gravy

Roasted Salmon Fillet
Chive Velouté ~ Sea Vegetables ~ Crêpe Crisp

Nut Roast Wellington (V) (N)
Traditional Vegetables Red Wine "Jus"

DESSERTS

Langley Christmas Pudding
Cinnamon Butter ~ Brandy Custard

Yule Log
White Chocolate & Lime Cream ~ Drunk Cherries.

Northumberland Cheddar (GFO)
Crackers ~ Chutney ~ Grapes

Two Courses £36 Per Person ~ Three Courses £42 Per Person

V = Vegetarian VE = Vegan GF = Gluten Free N = Contains Nuts DF = Dairy Free-
If you have any allergies or dietary needs, please inform a member of our team.
A 10% discretionary service charge will be added to your bill. This charge is distributed entirely to our staff.