



21st March – 3rd April, 11

Set Lunch Menu

Starters

Swede soup

Lobster salad, crispy celeriac, endives and green apple

Confit large flat mushroom, Stilton sauce, streaky bacon, rocket

Main courses

Lamb lollipop, bubble and squeak, onion and tarragon jus

Pan fried mackerel fillet, butternut squash, fresh herbs, warm dressing

Poached eggs Benedict, toasted English crumpet, asparagus, Hollandaise sauce

Desserts

Coffee and chocolate tart

Apple and raspberry dome

Mandarin crème brûlée

Including Illy coffee or Harney & Sons tea

Set Dinner Menu

Starters

Jerusalem artichoke and rosemary soup
Warm smoked chicken and wild mushroom salad
Potted shrimps, Melba toast

Main courses

Roast beef with mixed vegetables, Yorkshire pudding, and roast potatoes
Venison pie
Steamed pollock, roasted parsnips and carrots, lemon and chervil broth
Braised chicories, stilton and celeriac crisp

Desserts

Cranberry brûlée, mandarin sorbet
Traditional Christmas pudding, brandy sauce, vanilla ice cream
Chocolate Christmas log, mulled wine sorbet

Including glass of house wine

Menu subject to change