



December Private Lunch Menu

Starter

Turkey, smoked ham and duck liver croquettes, cranberry, turkey pastrami

Fennel cured salmon, cucumber, lime, radish

Salt baked celeriac carpaccio, smoked crème fraiche, prunes, hazelnut, parsley (v)

Mains

Stuffed duck leg, wild mushrooms, potato dumplings, chestnuts, salsify, green peppercorn sauce

Market fish, mashed potato, pumpkin, cabbage, cauliflower, Roscoff onion, red wine butter sauce

Truffled grains, Cashel blue, walnuts, artichokes, kale (v)

Dessert

Bakewell tart

Homemade Christmas pudding, burnt butter ice cream, Cointreau sauce

Lemon posset, meringue, cranberry sorbet, biscotti

Fresh filter coffee, cappuccino, espresso, a wide variety of teas, lemon and mint infusions served with petit fours £6.10pp

12.5% service charge added to your final bill

£50.00 per person

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