

N

Christmas Lunch Takeaway

25TH DECEMBER 2020

1 COURSE - £28

3 COURSE - £40 SINGLE

3 COURSE - £50 MEGA ROAST

STARTERS

Leek and Potato Veloute (n)

Toasted hazelnuts and celeriac choucroute. Finished with a date and winter truffle bread roll

Pork Apricot & Caper Terrine

Infused with nutmeg and brandy. Served with winter root veg in sweet chorizo jam and toasted panettone

Chilli Dressed Crab, Cucumber & Pineapple Salad (n)

Cucumber jelly, pickled cucumber with charred pineapple concasse and crushed peanut served with a chilled watercress wasabi oil

MAINS

Roast Turkey

Italian-style turkey crown, deboned and wrapped in pancetta with the zest of oranges and lemons. Served with pickled red cabbage, honey-roasted carrots and parsnips. Accompanied by Italian sausage meat stuffing and fluffy roasted potatoes cooked in duck fat

Griddled Chipotle Cauliflower Steak (n)

Broccoli and toasted almond puree, roasted leek troth filled with forest crumb. Finished with a lightly spiced chimichuri dressing

Festive Mega Roast

Italian-style turkey crown, deboned and wrapped in pancetta with the zest of lemon, Christmas spiced shredded oylesbury duck, Italian sausage meat stuffing, orange marmalade glazed pork ribs
(All the trimmings)

DESSERTS

Christmas Pudding (n)

Served with a scoop of caramel and pecan and brandy sauce

Cheese Board

A fine selection of Mediterranean and European cheeses. Accompanied by a festive fig and olive chutney

Cointreau & Spiced Orange Marmalade Bread & Butter Pudding

Served with chocolate and custard

Please speak to your server about our ingredients if you have any food allergies or intolerances.