

3 course lunch

With eco friendly crackers

2 courses £40

(Starter and Main or Main and Dessert)

3 courses £50

(Starter, Main & Dessert)

Welcome drink

Hot Spiced Cider

Dabinett, Yarlington Mill and Browns cider apple

To Begin

Spiced Hummus with butterbeans and Za'atar (GF)

Flatbread (GFO)

Olives. (GF)

The Main Event

Turkey parmo. Grilled turkey escalope, pulled ham topped with fondue cheese sauce

Mushroom Wellington (PB)(GFO)

All served with:

Rosemary roasters (PB)(GF)

Yuletide slaw of red cabbage, white cabbage, Brussel sprouts & onion. (PB) (GF)

Agave roasted parsnips (PB) (GF)

Dessert slate

Profiteroles

Custard tart

Chocolate brownie (GF)