



Festive Lunches

3 courses £37pp - Including a glass of festive cheer

Starters

Roast parsnip soup, toasted seeds, curry oil **vg**

Chicken liver parfait, Port jelly, gherkins, toast **gf***

Whipped goats' cheese, poached pear in Chapel House Estate sloe gin, candied walnuts **gf**

Mains

Roulade of roast Bronze turkey, chipolata, sage & onion with roast potatoes, maple glazed carrots, buttery sprouts **gf**

Mushroom & tarragon pithivier, roast potatoes, maple glazed carrots, shredded sprouts, gravy **gf vg**

(The above dishes are served with a rich gravy and chef's cranberry sauce gf)

Pan roasted fillet of salmon, Cokannon, tender stem broccoli, parsley sauce **gf**

Desserts

Kentish blue cheese, apple cider chutney, biscuits, sea salt butter **gf***

Figgy pudding, orchard brandy sauce **vg**

Mandarin panna cotta, mandarin compote, cinnamon shortbread **gf***

vg - vegan v- vegetarian gf - gluten free * available upon request

Please speak to your server prior to ordering if you have any additional dietary requirements or allergies

