



Festive Lunches

Friday & Saturday in December

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, Colannon, 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



Festive Sunday Lunch

2 courses £32 or 3 courses £37

For the table

Warm green olives, citrus oil,
sea salt **gf vg** 4

House bread,
marmite butter 4

Whipped white beans,
paprika oil, crispy bread **vg** 4

Sliver skin Anchovies,
parsley oil **gf** 4

Small plates

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

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

Whipped Goats cheese, pears
poached in Chapel House
Estate sloe Gin, walnuts **gf**

Breaded Brie, spiced
cranberry sauce

Smoked Gressingham Duck
breast, celeriac remoulade,
plum sauce **gf**

Salmon Gravlax, horseradish
crème fraiche

Roasts

Roast sirloin of beef **gf***

Roast Bronze Turkey, sage &
onion stuffing **gf***

Roast mushroom
wellington **gf v**

Roasted Highland Salmon,
parsley velouté **gf**

All the above meals come with

Roasted potatoes, maple glazed carrots, cauliflower cheese, shredded Brussel Sprouts, Yorkshire pudding and a rich hearty gravy.

Desserts

Figgy pudding, Orchard
Brandy sauce **vg**

Mandarin Panna-cotta,
Mandarin compote,
cinnamon Shortbread **gf***

Warm Camembert, apple &
pear chutney, butter,
crackers **gf***

Moss cake, vanilla
mascarpone, pistachio **v**

Chocolate Orange Eclair,
chocolate mousse,
orange gel **v**

Affogato, Mince pie
ice cream

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

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