

DECEMBER DINING DOMES



Three courses 75
55 lunchtime Sunday-Friday

Including a glass of Champagne on arrival
& half a bottle of wine per person

v denotes vegetarian dishes, ve denotes vegan dishes
v+ denotes a dish that can be made vegan friendly
If you have an allergy or dietary requirements
please inform our team before selecting your choices

Please note there is a discretionary service charge of 12.5%

TO START

Montgomery Oglesfield Fondue

Chipolatas, bacon & prune rolls, sun blushed tomato, olives, gherkins, pesto, crudités, herb & tomato stuffed loaf

MAINS

Roast free range Walter Rose bronze turkey

Lemon & garlic, fennel & tarragon stuffing, pigs in blanket, roast sea salt potatoes, crispy pancetta sprouts, honey-glazed parsnips & carrots, spiced cranberry relish

White Lake goat's cheese, pumpkin & spinach, spanakopita,

Honey roast carrots & parsnips (v)

DESSERT

Christmas pudding

Brandy sauce, kirsch cherries (v)

Coconut profiterole

Hot chocolate sauce, salted caramel honeycomb