

## **December Lunch Menu**

Roasted parsnip soup with pain d'épice

Home-smoked Goosnargh duck breast with a celeriac and apple remoulade

Tortellini of confit chicken with roasted squash and tomato

Smoked salmon and pimento cannelloni, with pickled fennel, smoked roe and lemon pudding

Beetroot carpaccio with walnut crusted Crottin, purée and cucumber granita

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Char-grilled rump steak au poivre with tomato piperade, mushrooms and pommes Anna

Roasted salmon fillet with a pine nut crust, cumin roast sweet potato and vegetable tempura

Derbyshire lamb neck and apple faggot casserole with glazed parsnips

Roasted Norfolk bronze turkey with a sage and chestnut stuffing, bacon and apricot rolls, chipolatas, seasonal trimmings and tarragon jus

Honey roast pumpkin risotto with truffle and goats cheese

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Christmas pudding with Calvados sauce and apple raisin chutney

Ginger crème bruleé with preserved ginger cream and orange biscuits

Pear, apple and chestnut strudel with rum and raisin ice-cream

Chocolate espresso tart with pistachio ice-cream and marjoram biscotti

Iced pineapple parfait, orange marmalade sauce and a Campari sorbet

**£17.00 2 Courses**

**£22.00 3 Courses**