

# FESTIVE LUNCHEON

THREE-COURSE £65  
MONDAY TO SATURDAY  
FOR TABLES UP TO SIX GUESTS

*"This the season to dine well."*

## STARTERS

Smoked salmon, soda bread, butter  
Sea bass crudo, blood orange, lemon  
Windsor Park venison carpaccio, blackcurrant, dandelion  
Truffled Jerusalem artichoke soup, Parmesan brioche (v)

## MAIN COURSES

Norfolk Bronze turkey,  
roast potatoes, seasonal greens, pigs in blankets, gravy  
Glazed short rib, Barolo, roasted parsnip, horseradish  
Grilled sea bream, tamarind, ginger, soft herbs  
Walnut & ricotta ravioli, chestnut velouté (v)

## PUDDINGS

Christmas pudding, brandy sauce  
Sticky toffee pudding, whisky ice cream  
Sherry trifle  
English pecorino, Golden Cross, Sparkenhoe Red Leicester,  
crackers, pear & saffron chutney, honey  
Tea or coffee, mince pie



*For parties up to 6*

If you have a food allergy or intolerance, please inform a member of our team on ordering.  
A discretionary 15% service charge will be added to your bill. All prices include VAT.