CHRISTMAS CHILDREN'S MENU
3 COURSES £45.00

Served from 12:00pm – 3:00pm

CHOICE OF STARTERS

Chickpea & pepper hummus with crudites (vg, gf)

or

Roasted heritage pumpkin soup, butternut squash crisps (vg, gf)

or

Caesar salad
Baby gem, parmesan, croutons, poached egg, Caesar dressing (v)

or

Pressed ham hock terrine, Bramley apple chutney, chargrilled sourdough

CHOICE OF MAIN COURSES

Spaghetti with freshly made tomato sauce (v)

or

Truffle & wild mushroom risotto, with roasted chestnuts (vg, gf)

or

Pan-seared Cornish cod fillet, buttered leeks, creamed truffle mashed potato with chive butter sauce (gf)

or

Corn-fed chicken breast, apricot & sage stuffing, pigs in blankets, duck fat roast potatoes, Brussel sprouts & chestnuts, honey roast parsnips & carrots, cranberry sauce, bread sauce, turkey gravy

CHOICE OF DESSERTS

Seasonal fruit compôte with coconut chia seeds (vg, gf)

or

Bramley apple & ginger crumble, vanilla ice cream

Selection of Ice creams
London honeycomb / raspberry ripple/ vanilla cinnamon

or

Freshly baked cookies white or dark chocolate with a glass of milk
(Please choose one)

(vg: vegan | gf: gluten free)

A discretionary 12.5% Service Charge will be added to your bill. Please notify your waiter of any food allergens or intolerances when ordering. Please be advised that our kitchen is not gluten-free or nut-free. Inclusive of 20% VAT