

CHRISTMAS DAY LUNCH MENU

£50 PER PERSON | £30 PER CHILD (UNDER 12)

* STARTERS *

RED WINE PICKLED PEAR (V)
STILTON AND CHESTNUT TART

VENISON CARPACCIO (GF)
SHAVED PARMESAN, SALAD LEAVES, TRUFFLE HONEY, CHESTNUTS

HARBAR PRAWN COCKTAIL
AVOCADO, SPICED TOMATO, PARMESAN AND PAPRIKA STRAW

CRISPY DUCK SALAD (GF)
FRIED SQUID, MANGO SALSA

* MAINS *

SEABASS FILLETS (GF)
SAMPHIRE, BABY POTATOES, CLAMS, SHELLFISH EMULSION

PRIME ROAST BEEF SIRLOIN (GF)
CRISP ROAST POTATOES, CAULIFLOWER CHEESE, CARROTS AND GREENS

PANCETTA WRAPPED TURKEY PARCEL
CRANBERRY AND CHESTNUT STUFFING AND ALL THE TRIMMINGS

ROAST BUTTERNUT SQUASH & CHESTNUT WELLINGTON (V/VGA)
CRISP ROAST POTATOES, GREENS AND GRAVY

* DESSERTS *

WARM CHRISTMAS PUDDING (GF/V/VGA)
ENGLISH CUSTARD

SHERRY TRIFLE (V)
BERRIES, SHERRY SPONGE, JELLY AND CREAM

APPLE CRUMBLE WITH CINNAMON SPICED CRUMB (V)
VANILLA ICE CREAM OR CUSTARD

DARK CHOCOLATE ORANGE TART (V)
CHANTILLY CREAM

AVAILABLE 12 - 5PM



SCAN THE QR CODE
TO UNWRAP OUR
FESTIVE FILTER.

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN-FREE | (VGA) VEGAN OPTION AVAILABLE

IF YOU ARE CONCERNED ABOUT ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS PLEASE SPEAK TO A MEMBER OF THE TEAM WHO WOULD BE DELIGHTED TO ASSIST. ALL PRICES ARE INCLUSIVE OF VAT AND A DISCRETIONARY GRATUITY OF 12.5% IS ADDED TO THE TOTAL BILL AND DIVIDED FAIRLY BETWEEN THE TEAM AND INDEPENDENTLY FROM THE BUSINESS.

H^AR BAR

KITCHEN | BAR | TERRACE