

## CHRISTMAS PARTY LUNCH

TWO COURSES £25 • THREE COURSES £29

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### STARTERS

SMOKED SALMON **GF**

MANGO AND CHILLI CRAYFISH SALSA

CHICKEN & WILD MUSHROOM TERRINE **GF**

WRAPPED IN PROSCIUTTO HAM, CHIVE MAYONNAISE, ONION MARMALADE

CREAM OF CELERIAC SOUP **V**

TRUFFLE CREAM, WHOLEMEAL CROUTONS

VEGAN CREAM CHEESE MOUSSE **VG, GF**

PICKLED PEARS, GLAZED FIGS, CARAMELISED HAZELNUTS

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### MAINS

ALL SERVED WITH A SELECTION OF BABY VEGETABLES & ROAST POTATOES

ROAST BREAST OF TURKEY **GF**

WRAPPED IN BACON, CHESTNUT AND CRANBERRY STUFFING, PIGS IN BLANKETS, RED WINE GRAVY

MAPLE GLAZED PORK BELLY **GF**

APPLE AND FENNEL JUS

GRILLED FILLET OF SEA BASS **GF**

CRAB, SAMPHIRE AND LEMON CREAM

WILD MUSHROOM & THREE NUT ROAST **VG**

CRANBERRY RELISH, RED WINE GRAVY

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### DESSERTS

CHRISTMAS PUDDING **VG**

BRANDY CREAM SAUCE

BAILEYS CHEESECAKE

COFFEE SYRUP, OREO COOKIE ICE CREAM

VEGAN CHOCOLATE & ORANGE TORTE **VG, GF**

BLOOD ORANGE SORBET, ORANGE GEL

LEMON PANNA COTTA **V, GF**

FRESH RASPBERRY AND TARRAGON COMPOTE

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**V** VEGETARIAN • **VG** VEGAN • **GF** GLUTEN-FREE

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<sup>A</sup>R<sup>R</sup>BAR

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ON 6<sup>TH</sup>

ROOFTOP BAR | KITCHEN | CLUB