



Q

Festive Lunch

M E N U

FOR THE TABLE

Bread Basket **V**
and butter

STARTERS

Leek Velouté **V VG GF**
with crispy potato straws

Quy Classic Smoked Salmon
Scottish smoked salmon, celeriac remoulade & Guinness bread

Pork Terrine
with red onion chutney & brioche

MAINS

Turkey Ballotine **GF**
with apricot and sage stuffing, pigs in blankets, roast potatoes, seasonal
vegetables & jus

Roast Pumpkin Barley Risotto **V GF**
with crispy sage


Herb Crusted Salmon
seasonal vegetables, potato cake & lemon butter

DESSERTS

Christmas Pudding **V VG GF**
with brandy custard

Clementine Cheesecake **V**
with citrus sauce

Cheese Plate **GF**



£28.50

2 courses

£36.75

3 courses

£4.00

Coffee/Tea and
Mince Pies

V – Vegetarian VG – Vegan GF – Gluten Free

Our ingredients are locally sourced and prepared on the day. Our kitchen prepares dishes using all 14 major allergens as defined by UK law. While we take great care in preparing your meal, please be aware that cross-contact with allergens may occur during cooking. If you have any food allergies or intolerances, please inform our staff when placing your order, and we will do our best to accommodate. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.