



FESTIVE SUNDAY LUNCH

1ST, 8TH, 15TH, 22ND DECEMBER

MENU

Homemade foccacia, roasted garlic and tapenade

Stuzzichini del cuoco

TO START

White onion and parmesan soup, truffled mushrooms, truffle cheese toastie (gf/v)

Bruschetta of local smoked salmon, salmon mousse, lemon ricotta, pickled fennel, crispy skin

Prawn and Avocado cocktail with marie rose sauce

Baked goats cheese, beetroot and pomegranate salad

Duck liver parfait, crispy duck, elements of orange, brioche

MAIN COURSE

Traditional Roast: Aged Yorkshire Sirloin of beef or 48 hr slow cooked Lincolnshire pork belly
Served with homemade gravy, homemade Yorkshire pudding, roast potatoes, roast carrot, seasonal greens, and our signature cauliflower cheese.

Tacchino Saltimbocca:

Escalope of turkey, prosciutto, sage and fontina cheese, Brussel sprouts, Italian roast potatoes

Casareccia, Lincolnshire sausage, tomato, red pepper, chilli and black olive

Mushroom risotto, rocket pesto, roast mushrooms, burrata, parmesan (v)

Roast fillet of sea bass, roast king prawns, sea vegetables, lemon and parsley potato croquettes, caviar and prosecco cream

35-day aged roast mushrooms, spring onions, potato pave, porcini and caper sauce (+12)

DESSERT

Trio of seasonal cheese, fruit cake, celery, grapes, crackers (+4)

Dulce de leche pannacotta, mulled wine poached pear

Chocolate pyramid, blood orange sorbet, orange liquor mascarpone cream (+3)

Roast almond parfait, black cherry sorbet, cherry compote

Coppa Natale selection of ice creams and sorbets with eggnog cream and panettone crisp

Two courses 32 Three courses 39

All of our dishes may contain allergens, please advise a member of staff of any allergies or intolerances.

A discretionary 10% service charge will be added to your bill and 100% is paid directly to the team.

v- suitable for vegetarian diets

gf – suitable for gluten free diets