

## FESTIVE LUNCH MENU

*From €28.95 per person*

### *Starters*

*Freshly prepared soup of the day served with warm penny loaves*

*Blue bell falls goats cheese boilie, candy walnuts, beetroot crisps, beetroot gel, and alfalfa cress salad*

*White crab meat bon bons, fennel jam and house salad*

### *Main Course*

*Roast turkey and honey glazed baked ham*

*With chestnut and herb stuffing roast cranberry jam and house gravy*

*48 hour slow roast blade of beef*

*Spiced parsnip puree, parsnip crisps, and red wine reduction*

*Blacken fillet of brill*

*fresh chilli molasses, chervil citrus crème fraiche*

*All of the above is served with seasonal vegetable parcels, fondant potato, creamy champ potato*

### *Dessert*

*Mini Christmas pudding served with seasonal berries and a brandy anglaise*

*Homemade chocolate torte served with vanilla and ginger ice cream*

*Lemon meringue tart with winter berry compote*