

Four course luncheon £79 per person (little boys and girls £30 per child)

Starters

Terrine G

pressed ham hock and parsley terrine, with dressed side salad

Mushroom crostini v Go

our classic creamed mushrooms with toasted crusty sourdough

Bruschetta Man Go

vegan cream cheese, guacamole, tomato jam, rocket, toasted sourdough

Ravioli

crispy butternut squash and Parmesan ravioli with a spicy tomato sauce

Rosso seafood cocktail

crayfish and prawn cocktail, Rosso sauce served with brown bread

Roast fillet of halibut

pan fried halibut with smoked bacon and wild mushrooms. crushed new potatoes, herb butter sauce

Roast turkey Go

freshly carved turkey breast, with sage & onion stuffing, roast and mashed potatoes, roast root vegetables, sprouts, pig in blanket and cranberry sauce

Christmas nut roast

with roast and mashed potatoes, roast root vegetables, sprouts, cranberry sauce, vegan gravy

Porchetta G

Italian style crispy rolled pork loin, stuffed with fennel, garlic, rosemary, chilli, lemon, with baked apples and all the trimmings

Fillet steak Rossini G

aged fillet steak wrapped in pancetta, with chicken liver parfait, confit potato, broccoli & cavlo nero, Marsala sauce

Belgian chocolate tart

with hot chocolate sauce, vanilla ice cream

Formaggio Go

a selection of cheeses, with apple, fruit chutney, grapes, artisan biscuits

Baked rice pudding carnoli rice, coconut milk, fruit compôte

Christmas pudding brandy sauce and winter berries

Lemon pannacotta Go with biscotti, fresh raspberry compote

Coffee and Chocolates

V These dishes are suitable for vegetarians
G These dishes are suitable for a gluten-free diet
Go These dishes can be made suitable for a gluten free diet. Please ensure you clearly advise your server that you require a gluten-free option.

A Service Charge of 8% will be added to your bill

Every penny of the service charge and tips are shared amongst our staff on top of the fair pay they get from us.

