

The Seasonal Christmas Lunch Menu

This menu is available every day from Monday 25th November – Monday 23rd December

Dishes To Begin Or Second Starter **£8.00**

WINTER MUSHROOM "FLAN"

Sheep's Curd, Tarragon, Hazelnut

OX

Toasted Brioche, Cucumber Pickle, Dill

WARM HOUSE SMOKED SALMON

"Traditional Bits", Burnt Lemon, Pikelets

CARAMELISED BUTTER NUT VELOUTE

Aged Sour Cream, Crispy Smoked Hock, Sage

Main Course **£20.00**

ROSEMARY ROASTED PHEASANT

Leg Bolognese, "Carrot & Swede", Game Chips

CHRISTMAS SPICED PORK CHEEK

Black Pudding, Caramelised Sprouts, Pickled Apple

ASCROFT'S CAULIFLOWER STEAK

Winter Spices, Honey Yoghurt, Raisins, Roasted Almonds

MISO GLAZE HANGER STEAK

Sticky Rib "Pie", Roasted Alliums, Chervil

NORTH SEA HAKE "KEDGEREE"

Puffed Rice, Broken Egg, Parsley

Dessert **£7.50**

SHERRY "TRIFLE"

Whipped Sponge, Cranberries, Chestnuts

WARM BITTER CHOCOLATE TART

Clementine, Christmas Pudding Ice Cream

ORCHARD APPLE "PIE"

Vanilla Caramel, Jersey Cream, Cinnamon

TWO CHEESES

Colston Bassett Stilton & Mrs. Kirkhams Lancashire, Damson Jelly, Peter's Yard Crackers

Your choice of freshly ground Colombian Huila & El Salvador Blend Coffee or a selection of Teas served with Mince Pies **£5.00**

Every day Lisa will offer 4 A la Carte Specials, priced individually.

3 Course Seasonal Christmas Lunch *From* **£40.50** per person

4 Course Seasonal Christmas Lunch *From* **£48.50** per person

AN EARLY CHRISTMAS GIFT

See our Christmas vouchers at the back of this booklet to enjoy £5 or £10 off (conditions apply).

All prices include VAT @ 20%. An optional 12.5% service charge will be added to your bill.



The Chef Table for your Festive Lunch Celebrations

Take a front row seat and experience all the theatre of a Michelin star Kitchen whilst enjoying your 4 Course festive lunch menu.

The Head Chef will interact throughout your menu and make this a Christmas lunch to remember with friends, family or colleagues. It's unique and perfect for up to 16 guests.

£48.50



Christmas Lunch Parties in the Louis Roederer Room

The Louis Roederer Room looks splendid at Christmas and perfect for a festive lunch time party or get together for small groups of 2- 20, or the full room will seat up to 60 guests. All whilst enjoying Lisa's seasonal Christmas lunch menu.

From **£40.50**



Lisa's Christmas Gourmet and Tasting Menus

Lisa's 4 Course Gourmet and 6 Course Tasting menus are available every day for lunch and dinner.

4 Course Gourmet Menu **£70.00**

6 Course Tasting Menu **£90.00**



Traditional Sunday Roast Sirloin of Beef

1st, 8th, 15th & 22nd December

We will replace the Hanger Steak with Waterford Farm Sirloin of Beef, Salt Aged, Sticky Rib Yorkshire Pudding, Traditional Bits.

£30.00