hermitage rd.
BAR AND RESTAURANT

Festive Lunch Menu

Two course 40 | Three course 60

Monday 23rd November – Thursday 17th December
12pm - 2.30pm
Available for pre-order to any tables wishing to have the Christmas experience.
All tables of 8 and above during this period must be pre-ordered on this menu only.
Not available Friday - Sunday

Starters

Roscoff Onion & Cider Soup
Toasted focaccia, smoked chilli oil

Herefordshire Beef Carpaccio
Tarragon mayonnaise, roasted grapes

Gin & Beetroot Staithe Smokehouse Salmon
Cucumber, dill, crème fraîche, rye

Warm Golden Cross Goat's Cheese
Fig & onion tart

Mains

Maple Baked Celeriac
Whipped wholegrain potatoes, mulled wine sauce

Seared Seabream Fillet
White bean & Jerusalem artichoke stew, red wine sauce

Roast Norfolk Bronze Turkey OR Prime-Aged Roast Beef
Pig in blanket, roasted sprouts, hot honey carrot & parsnip, roast potatoes,
cranberry sausage stuffing, gravy

Desserts

Christmas Pudding
Winter berry compote, brandy sauce

West Cornish Brie
Mincemeat, sourdough crisps

Mulled Fruit Pavlova
Gingerbread cream, oat crumb

Dark Chocolate Irish Coffee Mousse

To Finish

3 course only

Mini Mince Pies & Coffee

Please let us know if you have any allergies or intolerances. A full allergen menu is available on request.
All dishes are freshly prepared in-house, we cannot guarantee the absence of all allergens.