



FESTIVE MENU

£38.50

ROAST PARSNIP & ROSEMARY SOUP

Stone-baked sourdough roll

LANCASTER LONDON SMOKED SALMON

Avocado mousse, pickled shallot rings

HEIRLOOM BEETROOTS

Golden Cross goats cheese mousse, candied walnuts, aged balsamic vinegar

TURKEY BALLOTINE

*Pork & sage stuffing, goose fat roast potatoes, roast carrots,
shallot purée, curly kale, turkey jus*

PAN-FRIED SCOTTISH SALMON

Pommes Anna, winter greens, caper & parsley butter

WILD MUSHROOM, CHESTNUT & SAGE RISOTTO

Pumpkin seed, cheese brittle

HOME-MADE CHRISTMAS PUDDING

English custard, brandy butter

BITTER CHOCOLATE & CRANBERRY PARFAIT

Spiced cranberry compote, cocoa nib brittle

ROYAL LANCASTER SHERRY TRIFLE

Clementine sorbet, shaved Valrhona chocolate

Sustainability: The majority of our ingredients are sustainably sourced, seasonal & as local as possible.

Allergens: Please ask a team member for information on allergens

Gratuities: A discretionary 12.5% service charge will be added to your bill & distributed fairly between our team members.