

No. 14

Christmas Lunch Menu



Starters

Brown Windsor Soup, Pearl Barley & Madeira
Duck Egg Tartlet, Young Buck, Organic Salad
Terrine of Pork Knuckle & Partridge, Sauterne, White Grape & Prune Chutney
Nage Of Portavogie Prawns, Soft Shell Bouillabaisse

Mains

Clandeboyne Venison Rump, Braised Red Cabbage, Puy Lentils Juniper & Salted Damson Jam
Delice of Salmon, Treacle Carrot, Kale, Hazelnut, Noilly Prat Buerre Blanc
Pressed Pork Belly, Brassica, Clementine, Hay Baked Celeriac, Black Garlic
Chicken Diable, Rosemary Swede, Chanterelle Mushroom, Jue Lie

Sides

£6

Chunky Chips // Skinny Fries // Green Salad // Buttermilk Mash // Panache of Vegetables

Desserts

Chocolate Cremeux, Lime Butterscotch, Gloria Coffee Liqueur Ice-Cream, Hazelnut
Poached Pears In Orange Muscat Syrup, Pear & Cinnamon Sorbet, Sugared Almond
Mulled Blackcurrant Ricotta Cheesecake, Irish Oat Biscuit, Bourbon & Vanilla
Black Forest Gateau, Fig Gel, Ganache, Almond Butter Cream, Grand Marnier

1 Course - £20
2 Courses - £28
3 Course - £35

(A discretionary service charge of 10% will be added to parties of 6 or more.)

Food Allergies and Intolerances

Please speak to our staff about ingredients in your meal when making your order

