FESTIVE LUNCH

SUNDAY MENU

£30 2 courses **£35** 3 courses

includes one complimentary Odney House drink

STARTERS

Spiced parsnip & Bramley apple soup (V)
parsnip crisps, chive-infused olive oil

Chicken liver & toasted artisan sourdough
spiced orange & cranberry chutney

Wild mushroom & chestnut tart (V)
wild mushrooms, micro salad, chestnut & herb puree

Cured Scottish salmon
gin & beetroot cured salmon, pickled cucumber ribbon, horseradish creme fraiche

Festive prawn cocktail
brown bread, king prawn, iceberg lettuce, cucumber, cherry tomato, Marie Rose sauce

MAINS

Traditional roasted turkey
sage & onion stuffing, pigs in blankets, roast potatoes, winter greens, rich red wine jus

Roasted winter squash & sage tian (V) (VE) (GF)
butternut squash, caramelised red onions, winter greens, roast potatoes, vegetable gravy

Prawn & mussel saffron risotto (GF)
fennel, orange & rocket salad

British beef
sage & onion stuffing, pigs in blankets, roast potatoes, winter greens, rich red wine jus

Honey glazed gammon
sage & onion stuffing, pigs in blankets, roast potatoes, winter greens, rich red wine jus

Pan roasted salmon fillet (GF)
new potatoes, Jerusalem artichokes, curly kale salad, lemon & caper dressing

DESSERTS

Traditional Christmas pudding (V)
brandy custard

Winter berry & mulled wine Eton mess (V) (GF)
French meringue, whipped Chantilly cream, spiced mulled wine & winter berry compote

Dark chocolate & clementine torte (V)
dark chocolate ganache, raspberry coulis

Lemon meringue pie (V)
spiced lemon & clementine curd, Italian meringue

Gluten-free options are available. For allergen information, please ask a member of staff or refer to a menu. We store, produce and display food and drink where allergens are handled, and while we try to keep things separate, we cannot guarantee that any item is allergen-free (including vegan). All items cooked in our fryers, including those without meat, share the same oil. This oil may contain traces of meat products and other major allergens due to shared preparation and cooking equipment.

The calorie information is per portion. Adults need around 2000 kcal per day.

(V) *Vegetarian* (VE) *Vegan* (GF) *Gluten Free*