

NINETEEN

Christmas Lunch

Begin your meal with artisan breads, marinated olives, olive oil & aged balsamic vinegar, Netherend butter for the table £3 supplement per person

STARTERS

ROAST BUTTERNUT SQUASH SOUP (VE)

Coconut, chilli, toasted seeds, coriander oil

PRESSED CHICKEN & WILD MUSHROOM TERRINE (GFA)

Tarragon mayonnaise, pickled shallots, crostini

BEETROOT TARTE TATIN (V, GFA)

Grilled goats cheese, toasted pine nuts, aged balsamic

MAIN COURSES

HAND CARVED TURKEY (GFA)

Apricot & chestnut stuffing, pigs in blanket, sage roasted potatoes, cranberry sauce & gravy

BRAISED & PRESSED BEEF SHORT RIB (GFA)

Cheddar Duchess potato, charred gem lettuce, red wine jus £3 supplement

MUSHROOM, CHESTNUT & CRANBERRY WELLINGTON (V, VEA)

Sage roasted potatoes & vegan gravy

All main courses are served with family style honey roasted carrots, parsnips & rosemary, buttered sprouts & mulled wine braised red cabbage

DESSERTS

CHRISTMAS PUDDING (GFA, V)

Baileys cream, oat crumb, toffee sauce

CHOCOLATE CREMEUX (V, GFA, VEA)

Cherry compote, chocolate crumb

CLEMENTINE PANNA COTTA TART (V, GFA)

Mulled berry compote, amaretti crumb, candied pistachio

2 COURSE FROM £30 | 3 COURSES FROM £38

(GF) Gluten Free, (GFA) Gluten Free Alternative, (V) Vegetarian, (VA) Vegetarian Alternative, (VE) Vegan, (VEA) Vegan Alternative. Please let us know of any allergies, intolerances or dietary requirements before making your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of nuts or other allergens. Detailed information on allergens on all our menu items can be provided on request.