

# FESTIVE LUNCH MENU

## 3 COURSES - £40 PER HEAD

Includes welcome cocktail

#### 3 COURSES - £55 PER HEAD

Includes welcome cocktail, a glass of Cuvee Carole Chardonnay
Plus a glass of Fat Man Pinotage

## **STARTERS**

Goats cheese mousse, garden beets, candied walnuts **(V)**Confit salmon, beetroot, dill emulsion

Pressed ham hock & pistachio, whipped chicken liver parfait, fig

## MAIN

Boned & rolled Norfolk turkey, roast potatoes, winter veg, apricot & ginger stuffing, chestnut crumb, red wine sauce Celeriac Wellington, roast potatoes, winter veg, apricot & ginger stuffing, chestnut crumb, red wine sauce (V)

Miso glazed cauliflower, roast potatoes, winter veg, onion gravy (Ve)

#### **DESSERTS**

Black forest gateaux, pear drop shard
Clementine cranberry trifle, lemon sherbert crackle
Dark chocolate coconut pot, mojito sorbet, baked Alaska fragment

#### **BOOK NOW!**

Via hello@kitchenfoodco.co.uk or drop into our bistro to reserve your table

(V) Vegetarian (Ve) Vegan



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