Festive LUNCHES

197 BISTRO

STARTERS

PARSNIP SOUP WITH CHESTNUT PESTO **(V, N, PVG)**
Crusty Bread | Truffle Butter

CRISPY CONFIT DUCK BON BONS
Spiced Plum Ketchup

HOT-SMOKED SALMON FISH CAKES
Warm Tartare Sauce

MAIN COURSE

TRADITIONAL ROAST TURKEY **(PGF)**
Pigs in Blankets | Creamy Mashed Potato | Roast Potatoes
Caramelised Root Vegetables | Creamy Bacon Cabbage

SEABREAM **(GF)**
Creamy Leek & Crab Risotto | Chive Oil

MUSHROOM BOURGUIGNON **(VG)**
Creamy Mash | Baby Onions | Honey-Glazed Carrots

PUDDING

SEA SALT & DARK CHOCOLATE MARQUISE **(VG, PGF)**
Sour Cherries | Biscoff Crumb

BAKED GINGERBREAD CHEESECAKE **(V)**
Clotted Cream Ice Cream

BAILEYS BREAD & BUTTER PUDDING **(V)**
Rich Chocolate Custard

MAIN COURSE **£16** | TWO COURSE **£20** | THREE COURSE **£23**

Please discuss any dietary requirements or food intolerances with us at the time of booking.

V: Vegetarian | **VG**: Vegan | **PGF**: Can Be Prepared Gluten Free | **PVG**: Can Be Prepared Vegan | **N**: Nuts