Festive LUNCHES

MECHANICS BISTRO

STARTERS

CREAMY CAULIFLOWER SOUP **(V, PVG, PGF)**
Truffle | Crusty Roll | Chive Oil

GARLIC & SAGE BRIE BITES **(V)**
Cranberry Jam | Salad

CHICKEN LIVER PARFAIT
Rosemary Croute | Festive Chutney | Salad

MAIN COURSE

TRADITIONAL TURKEY DINNER **(PGF)**
Golden Roast Potatoes | Pigs in Blankets | Festive Roast Vegetable Medley
Sage & Onion Stuffing | Jus | Cranberry

ROAST SALMON FILLET **(GF)**
Golden Roast Potatoes | Festive Vegetable Medley | Hollandaise Sauce

FESTIVE ROOT VEGETABLE PARCEL **(VG)**
Tomato & Red Pepper Ragu | Golden Roast Potatoes | Yellow Pepper Emulsion
Cranberry

PUDDING

CHOCOLATE YULE LOG **(V)**
Chocolate Sauce | Fresh Berries | Raspberry Chantilly Cream

TRADITIONAL CHRISTMAS PUDDING **(PVG, V)**
Rum Anglaise | Ginger Snap

FESTIVE CHEESECAKE **(V)**
Spiced Compote | Meringue

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