



The Reading Room  
RESTAURANT & BAR

## FESTIVE LUNCH

### STARTERS

ROASTED PUMPKIN AND BUTTERNUT SQUASH SOUP, BRIOCHE CROUTONS, CRÈME FRAÎCHE  
TERRINE OF SMOKED SALMON, HORSERADISH CREAM, FENNEL SALAD, CAVIAR, LEMON DRESSING  
SUN-BLUSHED TOMATO AND GOAT CHEESE TART, RED ONION CHUTNEY, BASIL PESTO, ROCKET  
CHICKEN LIVER PARFAIT, FIG CHUTNEY, TOASTED BRIOCHE, BALSAMIC GLAZE, BABY LEAVES

### MAINS

ROAST NORFOLK TURKEY, CHESTNUT STUFFING, PIGS IN BLANKET, BRUSSELS SPROUTS, FONDANT POTATO  
SLOW-ROAST PORK BELLY, ROASTED PARSNIP, POMME PURÉE, BROCCOLI, RED WINE JUS  
PAN-FRIED SALMON, HERB CRUSHED NEW POTATO, WILTED SPINACH, CHIVES, BEURRE BLANC  
ROASTED VEGETABLE STALK, FONDANT POTATO, BABY SPINACH, TOMATO AND BASIL SAUCE

### DESSERTS

DARK CHOCOLATE DÉLICE, CANDIED PECANS, CRANBERRY ICE-CREAM  
STRAWBERRY AND RASPBERRY CHEESECAKE, BLUEBERRY SORBET, COCOA SPONGE  
STICKY TOFFEE PUDDING, SPICED CARAMEL SAUCE, STEM GINGER ICE-CREAM  
SELECTION OF CHEESES, HOME-MADE CHUTNEY, FRUIT AND NUT TOASTS

### TO FINISH

COFFEE, TEA AND MINCE PIES