

The Reading Room

FESTIVE LUNCH MENU

STARTERS

PARSNIP VELOUTE, CHIVES, CROUTONS, TRUFFLE OIL

SMOKED MACKEREL RILLETTES, PICKLE CUCUMBER, FENNEL SALAD, ROE CAVIAR, CAPERS, AND TOMATO, SOURDOUGH SUN-BUSHED TOMATO AND VEGAN CHEESE TART, RED ONION CHUTNEY, HERB OIL, ROCKET CHICKEN LIVER PARFAIT, FIG CHUTNEY, TOASTED BRIOCHE, BALSAMIC GLAZE, BABY LEAVES

MAIN COURSE

ROAST NORFOLK TURKEY, CHESTNUT STUFFING, PIGS IN A BLANKET, BRUSSELS SPROUTS, FONDANT POTATOES SLOW-ROAST PORK BELLY, ROASTED PARSNIP, POMME PURÉE, BROCCOLI, RED WINE JUS PAN-FRIED COD SUPREME, HERB CRUSHED NEW POTATOES, WILTED SPINACH, CHIVES, BEURRE BLANC ROASTED AUBERGINE, SLOW COOKED LENTILS, ALMOND YOGHURT, ARUGULA, POMEGRANATE, TOMATO & BASIL SAUCE

DESSERTS

DARK CHOCOLATE HONEY DÉLICE, CANDIED PECANS, CRANBERRY ICE-CREAM RASPBERRY CHOCOLATE SPONGE CAKE STICKY TOFFEE PUDDING, SPICED CARAMEL SAUCE, STEM GINGER ICE-CREAM

SELECTION OF THREE CHEESES, HOME-MADE CHUTNEY, FRUIT & NUT TOASTS

TO FINISH COFFEE, TEA, AND MINCE PIES

Sunday to Wednesday – £55 per person Thursday to Saturday - £60 per person