

Festive Lunch Menu

Monday 20th November - Friday 29th December
Available 12pm until 4pm

Two courses 22.0 // Three courses 26.0

To Start

Pear and Butternut Soup

Candied chestnuts
(ve available)

Beetroot Gin Cured Salmon

Emily's rye bread

Game Terrine
Fig chutney, Emily's
sourdough toast
(ve available)

**Clementine Winter
Leaf Salad**
Pecan maple dressing
(ve available)
ADD whipped truffle goats'
cheese 2.0 supplement

Mains

PTMY Festive Turkey
Spiced braised red cabbage,
parsnip, duck fat roast
potatoes, creamed Brussels
sprouts, stuffing
(ve available)

Pan Seared Hake
Creamed leeks, white wine
grape cream

8oz Ribeye Steak
Thrice cooked chips, porcini
salt, marrowbone butter,
English watercress salad
5.0 supplement

Beef Feather Blade
Duck fat fondant, spiced
braised red cabbage, creamed
Brussels sprouts

Vegetable Wellington
Spiced braised red cabbage,
roast potatoes, parsnips,
(ve)

To Finish

Smashed Brownie
Whiskey clementines, vanilla
pod cream (ve available)

Sticky Toffee Pudding
Salted caramel ice cream

PTMY Christmas Pudding
Brandy sauce (ve available)

British Isle Cheeseboard
Sourdough crackers, house
chutney
2.0 supplement

**PTMY Festive Ice Creams
and Sorbets**
(ve available)

**Tea or Coffee and
Homemade Mince Pies for
5.0 Per Person to Finish**



Sides

Duck fat roasties 5.0
Honey roasted parsnips 5.0
Creamed brussels
sprouts 5.0
Braised red cabbage 5.0
Creamed mash 5.0
Truffle cauliflower
cheese 5.0
Honey roasted pigs in
blankets 6.0

Make your meal extra
festive and share all
the sides with the
whole table 27.0
Recommended serve
six to eight people