Ironmongers' Festive Monday Luncheon Club

To Start

Confit mackerel rillet Beetroot and horseradish tartare, sourdough toast

Crispy cauliflower and tofu Chili and honey dressing, granny smith and celery salad, ponzu dressing

> Sage and onion scotch egg Nduja mayo, gem heart salad

Main Courses

Goodmans farm roast turkey Pigs in blankets, crispy thyme potato, winter veg, cranberry and chestnut stuffing, red wine gravy

> Herb crusted salmon fillet Celeriac mash, winter greens, and chardonnay beurre blanc

Wild mushroom and Jerusalem artichoke wellington Pomme mousseline, vegan gravy

To Finish

A selection of British artisan cheese Rustic crackers, orchard fruit chutney, celery, seedless grapes

> Christmas pudding crème Brulee Short bread, mix berry coulis

> > **Coffee and Chocolates**