



G R A F F I T I

December Lunch Menu

Celeriac Velouté, Truffle Oil

Pressed Ham Hock, Cranberry Compote, Toasted Brioche

Brie Croquette, Blood Orange, Chicory and Pomegranate Salad

Rump of Lamb, White Bean and Chorizo Cassoulet, Wilted Kale

Fillet of Pollock, Crushed New Potatoes with Capers, Samphire and a Lobster Bisque

Potato Gnocchi, Smoked Aubergine Purée, Wilted Spinach, Parmesan

Triple Cooked Chips Buttered Potatoes Panaché of Seasonal Vegetables Garden Salad
£3.50 Each

Mulled Wine Poached Apple Tart, Orange and Cinnamon Ice Cream

Brie, Chutney, Grapes and Biscuits

Christmas Pudding, Vanilla Crème Anglaise *£1.25 supplement*

Selection of Ice Cream and Sorbet

Affogato – Homemade vanilla Ice Cream, Espresso Shot, Chocolate Chip Cookie	£5.00
Espresso	£3.50
Cappuccino/Café Latte	£3.50
Cafetière	£3.50
Teas	£3.50

A discretionary 10% service charge will be added to the final bill. All prices inclusive of VAT