AMBOSELI

FESTIVE LUNCH

2 courses 40
3 courses 50

STARTERS	Parsnip velouté with crispy leeks and bread rolls with tomato butter (G, D)
	Beetroot cured smoked salmon with fennel, goat cheese, micro-green and berry salad (D, F)
MAIN COURSE	Roast turkey slice with cranberry jus, duck fat roasted vegetables and chestnut mash (Su, N)
	Mushroom Wellington with braised cabbage, spinach, goat's cheese and vegetable jus (G, D)
DESSERT	Chocolate yule log with macerated cherries and almond brittle (D, G)
	Clementine and cranberry cheesecake with spiced crumble and ginger blueberry compote (Vg)

If you have a food allergy or sensitivity, please ask a member of staff for more information.
V – Vegetarian, G – Gluten, N – Nuts, D – Dairy, E – Egg, F – Fish, Mo – Molluscs, Cr – Crustaceans, Ce – Celery, Su – Sulphites, So – Soya, Se – Sesame
A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.