



# CLEAVER & WAKE

## FESTIVE SUNDAY LUNCH MENU

TWO COURSES £45 • THREE COURSES £53

### TO START

ROAST PARSNIP  
& CHESTNUT SOUP  
*Parsley & garlic cream*

PINE-CURED  
CHALK STREAM  
TROUT  
*Avocado purée,  
cucumber vinaigrette*

WOOD ROAST  
BEETROOT  
*Whipped goat's cheese,  
pomegranate molasses,  
dukkha*

WILD GAME &  
SMOKED BACON  
TERRINE  
*Date & fig chutney,  
pickles*

CHICKEN LIVER  
PARFAIT  
*Cranberry & port gel,  
crispy chicken skin,  
toasted brioche*

### MAINS

*All served with roast potatoes, seasonal vegetables, Yorkshire pudding & traditional gravy*

NORFOLK BRONZE TURKEY  
*Pork & goose stuffing, bread sauce*

OVERNIGHT ROAST PORK BELLY

DRY-AGED RUMP OF BEEF

BEEF WELLINGTON\*  
*Bordelaise sauce, smoked bone marrow  
(supplement £15pp)*

### VEGETARIAN MAIN

WILD MUSHROOM WELLINGTON  
*With roast potatoes, seasonal vegetables,  
Yorkshire pudding & vegetarian mushroom sauce*

PUMPKIN RISOTTO  
*Toasted pumpkin seeds, crispy sage,  
shallots, brown butter*

### SIDES

CAULIFLOWER  
CHEESE  
6

GRAN RESERVA GORGONZOLA  
*Spiced pear, winter leaves,  
candied walnuts*

BRAISED RED CABBAGE  
*Pedro Ximenez sherry*

8.5

6

### TO FINISH

WARM CHRISTMAS  
PUDDING TART  
*Brandy ice cream,  
salted brandy caramel*

VALRHONA  
CHOCOLATE CAKE  
*Crème fraîche,  
black cherry compote*

SPICED  
POACHED PEARS  
*Chilled passion fruit  
& coconut rice condé*

CHEESE PLATE  
*Drunken Blue &  
Truffled Brillat  
Savarin*

*\*Only available through pre-orders 48 hours in advance.*