



Festive MENU

FRI - SUN

2 COURSES £32 / 3 COURSES £39

WEDS & THURS

2 COURSES £28 / 3 COURSES £35

STARTERS

Beetroot cured salmon, dill crème fraiche, pickled cucumber, rye crisps

Ham hock terrine, homemade piccalilli, rocket, sourdough toast

Shallot tarte tatin, dressed rocket & tomato salad (VG)

Celeriac & brown butter soup, warm ciabatta & butter (V)

MAIN COURSE

Turkey ballotine, pork & sage stuffing, fondant potato, shredded sprouts, pigs in blankets, baby carrots & chicken jus

Slow roast featherblade of beef, creamy pomme puree, braised red cabbage, red wine jus.

Beetroot & butternut wellington, fondant potato, shredded sprouts, baby carrots, veggie gravy (VG)

Herb crusted fillet of salmon, crushed new potatoes, winter greens, lobster bisque

DESSERT

Baileys cream profiteroles, warm chocolate sauce

Dark chocolate delicie, salted caramel, vanilla ice cream, brandy snap

Christmas pudding, brandy creme anglaise

Black forest trifle, black cherries, kirsch chocolate sponge

A LITTLE SOMETHING EXTRA - £6

Pigs in blankets

Sprouts, chestnuts & crispy bacon

Cheesy creamed leeks



Available from 27th November, pre-orders essential for groups of 6 or more.

