



FESTIVE MENU

2 Courses £30 3 Courses £35
£10 per person deposit

STARTERS

Seafood Plate

prawns, smoked salmon, crayfish, mackerel, cucumber, capers, lemon vinaigrette

Curried Parsnip Apple Soup

parsnip crisp, bread V/VG

Chicken and Pancetta Terrine

cranberry chutney, toast

Fried Camembert

caramelised walnuts, cherry V

MAINS

All main courses are accompanied by brussel sprouts, carrots
and savoy cabbage

Roast Topside of Beef

honey roasted parsnip, orange roasted
carrot, braised red cabbage, roast
potatoes, yorkshire pudding, gravy

Mushroom and Squash Wellington

sauteed kale, squash puree VG

Roast Turkey

pig in blanket, sage and onion stuffing,
orange roasted carrot, braised red
cabbage, roast potatoes, gravy

Fillet of Trout

parmentier potatoes, fennel, confit
tomato, lemon garlic butter

DESSERTS

Double Chocolate Ganache Tart

strawberry, pistachio ice cream V

Classic Christmas Pudding

brandy cream V/VG

Festive Pavlova

clementine, mint, spiced rum cream V

Sticky Toffee Pudding

vanilla ice cream V

Winter Cheese Board

crackers, chutney V £3 supplement

Ice Cream chocolate, strawberry, vanilla, salted caramel, vegan chocolate
or vegan vanilla V/VG

For any allergen information please ask a member of our team. We do operate an open kitchen and although every care is taken we cannot eliminate the possibility of cross contamination of allergens.

A 10% discretionary service charge is added to your bill.