



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 & 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

Our Festive Menu is available from Saturday 30th November - Tuesday 24th December, subject to availability. Bookings must be made in advance. With the exception of Christmas Eve any bookings on a Monday or Tuesday will need to be for 20 people or more.

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.