



# CHRISTMAS

## *Set Menu*

£27.50 - 2 Courses

£34.50 - 3 Courses

### STARTERS

Pumpkin & ginger soup, shaved chestnut, toasted seeds  
& green pesto (pb/gif)

Ham hock terrine, piccalilli, pickled shallots, baby capers & sourdough

Smoked salmon, celeriac remoulade, watercress, aioli & croutons

### MAIN COURSES

Roast turkey crown, pork & sage stuffing, pig in a blanket, roast potatoes,  
root vegetables, sprouts & gravy

Pan-fried sea bream, roasted squash, sauteed leeks, new potatoes,  
white wine, lemon & chive cream sauce

Butternut squash lentil & almond Wellington, grilled king oyster mushroom,  
thyme & rosemary gravy & all the trimmings

Braised short rib of beef, pancetta, baby onion, mushroom & red wine jus  
with horseradish mash & creamy savoy cabbage (gif)

### DESSERTS

Christmas pudding with brandy sauce & fresh redcurrants

Apple, plum & cinnamon crumble with vanilla custard (v)  
or vegan vanilla ice cream (pb)

Chocolate & clementine torte, whipped mascarpone & toffee sauce

Adults need around 2000 kcals a day. If you have an allergy, please let us know, full allergen information available on request. Dishes may not contain specific allergens; however our food is prepared in an open kitchen and there may be a risk of cross-contamination.

A discretionary 10% service charge will be added to your bill, 100% of this service charge goes to our staff.



# CHRISTMAS

## *Set Menu*

### FESTIVE SIDES

Pigs in blankets £6

Cauliflower cheese £6

Sprouts with pancetta £6

Honey roasted carrots £6

### A FESTIVE TREAT

Have your festive party with us between 12pm and 5pm on or before December 4th and enjoy our festive menu at an early bird price.  
3 courses for £32.50pp

To take advantage of this pre-booked offer