

CHRISTMAS

2 Courses £34.50 3 Courses £39.90

Starters

Mushroom Arancini, Butternut Squash Puree, Parmesan Crisps, Truffle Oil (v, gf, dfo)

Spiced Pumpkin Soup, Pumpkin Seeds, Truffle Oil, Toasted Sourdough (vg, gf)

Cured Salmon Fillet, Soft Cheese, Lemon, Crispy Capers, Dill, Rye Bread (dfo)

Duck Liver Parfait, Poached Plum, Mulled Wine Gel, Sourdough

Main Course

Roast Turkey Crown, Sage & Apricot Stuffing, Parsnip Puree, Duck Fat Roast Potatoes, Carrots, Braised Cabbage, Gravy (dfo, gf)

Spiced Celeriac Steak, Sage & Cranberry, Roast Potatoes, Carrots, Braised Cabbage, Gravy (vg, gf)

Beef Shin Stew, Thyme Dumplings, Roasted Carrots, Wild Mushrooms, Crispy Cavolo Nero (dfo, gf)

Pan Fried Sea Bass Fillet, Lobster Bisque, Brown Shrimp, Mussels, Mashed Potatoes, Rainbow Chard mussels (gf, dfo, served without bisque, vinaigrette instead)

Puddings

Christmas Pudding, Brandy Sauce (v, gf, dfo)

Sticky Toffee Pudding, Honeycomb, Vanilla Ice Cream (v)

Stem Ginger Panna Cotta, Mulled Berries, Spiced Crumb (vg, gf)

Chocolate Brownie, Chocolate Orange Shard, Orange Gel, Chocolate Soil (v)

Cheese (£2 Supplement) (v)

We have strict procedures when preparing allergen orders, but we cannot guarantee any of our dishes are 100% free of allergens. If you have further questions, please ask to speak to the manager on duty. All dishes are nut free apart from the brownie which may contain nuts. Dishes marked with (v) are suitable for vegetarians, (vg) for vegan, (df) for dairy free, (gf) for gluten free, (gfo) (dfo) or (vgo) can be made gluten or dairy free, or vegan on request.