

FESTIVE

From £31 per person

STARTERS

Ham hock & baby gherkin terrine, set on toasted brioche, egg and chive hollandaise (GFO)

Salt baked rainbow beetroots, beetroot gel, rosary goat cheese crumb, herb oil (GF)

Smoked salmon & horseradish mousse, pickled cucumbers, cucumber caviar, sourdough (GFO)

Leek & potato soup, crispy leeks, croutons (VE, GFO)

MAINS

Roast turkey, pigs in blanket, cranberry stuffing, roasted vegetables, herb roasted potatoes and red wine gravy (GFO)

Slow braised feather blade, pomme purée, bourguignon sauce, sticky red cabbage (GF)

Pan fried salmon, ratatouille, parmentier potatoes (GF)

Roasted cauliflower steak, creamed wild mushrooms (VE, GF)

AFTERS

Christmas pudding, brandy sauce, ginger biscuit and red currants (VEO)

Chocolate & orange pavé, blood orange and mint salsa

Passion fruit tart, raspberry, meringue

Mulled wine baked cheesecake, winter berries, white chocolate

WARM INDULGENCES

Tea, coffee & mince pies (V)

Printed
on 100%
recycled
paper.

(V) vegetarian | (VE) vegan | (GF) gluten-free
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

Please let us know if you have any allergies or dietary requirements. While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Please note a discretionary optional 10% service charge will be added to your final bill.

