

CHRISTMAS MENU 2022

STARTERS

Roasted Butternut Squash Soup, Chives, Sourdough Toast (Ve, GF without toast)

Chicken Liver Parfait, Piccalilli, Sourdough Toast (GF without toast)

Smoked Salmon, Horseradish, Crème Fraiche, Leaf & Lemon (GF)

Brie & Caramelized Red Onion Tartlet, Leaf (V)

MAINS

All served with roast potatoes and seasonal vegetables

Beef Bourguignon, Red Wine, Shallots, Lardons, Chestnut Mushrooms

Roast Turkey, Trimmings, Gravy

Nut Roast, Trimmings, Veggie Gravy (Ve)

Pan-Roasted Seabass, Lemon & Caper Butter (GF)

DESSERTS

Dark Chocolate Tart, Orange, Ginger (V)

Christmas Pudding, Brandy Sauce (V)

Vanilla Cheesecake, Winter Berries (V)

Cheeses, Biscuits, Fruit and Chutney (£5 supplement)

Complimentary Mini Mince Pies

£38.95 per person

*Available from the 1st of December.
A pre order is required one week before.*

Key: Ve= vegan, V=suitable for vegetarians, gf=gluten free.

A discretionary 10% service charge will be added.

Please let a member of our team know of any food and drinks allergens and intolerances before placing an order. Some of our dishes may contain nuts or nuts derivative. Please note guests with severe allergies or intolerances should be aware that although all care is taken, there is a risk of allergen ingredients still being present. Please note any orders cannot be guaranteed as entirely allergen free and will be consumed at the guest own risk.