

CHRISTMAS MENU

2 COURSE £22.50 | 3 COURSE £27.50

Get the party started with a festive tippie | Glass of Prosecco £5.50 | Festive Cocktail £7.75

TO START

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

Smoked salmon, celeriac, watercress, aioli and croutons

Pumpkin & ginger soup with toasted seeds and green pesto (pb) (gif)

MAIN COURSE

Roast turkey, pork & sage stuffing with all the trimmings

Mushroom & cashew Wellington, grilled King oyster mushroom, shallot gravy and all the trimmings (pb)

Braised short rib of beef with mashed potato, braised red cabbage and a red wine jus (gif)

Pan fried sea bream, roasted squash, sautéed leek, new potatoes, white wine, lemon & chive cream sauce (gif)

TO FOLLOW

Christmas pudding with brandy sauce (v)

Chocolate & salted caramel tart with caramel sauce (v)

Lemon & blueberry cheesecake with blueberry compote (pb)

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.