

FESTIVE MENU

28th November - 31st December

2 courses £31.00 per person / 3 courses £37.00 per person

1/2 portions are available for children for half the price. Full children's menu available.

STARTERS

Duck rillette, beetroot & fennel jelly served with toasted sourdough and pickled vegetables (GFa)

Salmon gravlax, charred baby gem, horseradish cream cheese mousse, warm bread (GFa)

Wild mushroom & thyme arancini, roasted pepper velouté, micro herbs (GF)(VE)

Chestnut & celeriac soup, crispy leeks, warm bread and butter (GFa)(VEa)

White crab meat & lemon pâté, mixed leaf salad and ciabatta crostini (GFa)

MAINS

Roast turkey with braised red cabbage, Brussels sprouts, maple-glazed carrots and parsnips, duck fat & herbroasted potatoes, sausagemeat & cranberry stuffing, festive pigs in blankets and rich gravy (GFa)

Slow-cooked beef shin served with potato purée, sautéed kale, roasted carrots, pickled cabbage and rich gravy (GF)

Pan-fried salmon fillet served with spiced rice cake, Cajun fish sauce, roasted fennel & celery sticks, crispy kale (GF)

Roasted spiced butternut squash & chestnut pithivier served with maple-glazed carrot & ginger purée, braised red cabbage, fondant sweet potatoes and plant-based jus (GFa) (VE)

Braised pork ossobuco, roasted pumpkin & saffron risotto, with parsnip crisps and gremolata (GF)

DESSERTS

Traditional Christmas pudding served with brandy crème anglaise (GFa) (V)

Dark chocolate & passionfruit mousse, strawberry compote, vegan honeycomb crumb (GF)(VE)

Winter pavlova with winter berry compote, vanilla Chantilly cream, orange sorbet and decadent caramel sauce (GF) (V)

theese board with artisan biscuits, honeyed-walnuts, celery, grapes, red onion & blueberry chutney (GFa) (V)

Steamed ginger pudding served with a rich banoffee sauce and coconut ice cream (V)

*If you have an allergy or intolerance, please speak to a team member before you order food or drink.

Allergens: GF – Gluten free GFa – Gluten free available V - Vegetarian VE – Vegan VEa – Vegan available