

CHRISTMAS

Three courses £50

STARTERS

Celeriac soup, truffle, sourdough (Vg)

Chicken liver pate, celeriac remoulade, sourdough toast

Roast beetroot salad, walnuts, clementines, feta, pomegranate

Prawn cocktail, baby gem, marie rose

MAIN COURSES

Roast turkey, pancetta, stuffing, roast carrots, sprout tops, roast potatoes, parsnips, cranberry sauce, gravy

Slow roast pork belly, creamy mash, cavalo nero, balsamic braised red cabbage

Pan seared salmon, crushed new potatoes, samphire, brown shrimp butter

Beetroot & butternut squash wellington, roast carrots & parsnips, sprout tops, vegan gravy (Vg)

DESSERTS

Christmas pudding, brandy cream

Flourless chocolate cake, creme fraiche

Christmas mess, meringue, clementines, whipped cream, pomegranate

Poached pear, cinnamon and amaretto cream

Please note that our dishes may contain allergens, please notify a member of staff if you have any allergies.

A 12.5% service charge will be added to your final bill.