

Chicken & Ham Hock Terrine Fig Chutney, Artisan Bread & Butter

Smoked Mackerel Paté Beetroot, Pickled Cucumber & Toasted Sourdough

Wild Mushroom Arancini Sun Blushed Tomato & Garlic Sauce & Parmesan

Leek & Potato Soup

Truffle Oil, Artisan Bread & Butter

Mains

Roast Turkey

Pigs in Blankets, Stuffing, Roast Potatoes, Buttered Greens, Cranberry Sauce & Gravy

Slow Braised Beef Bourguignon

Confit Garlic Mashed Potato, Rich Red Wine Gravy

Pan Fried Sea Bass

Courgette & Cherry Tomato Fricassee & Caper Beurre Noisette

Nut Roast

Roast Potatoes, Buttered Greens & Gravy

Desserts

Rum & Ginger Sponge

Ginger Syrup, Toasted Almonds & Chantilly Cream

Christmas Pudding

Brandy Sauce

Cinnamon Crème Brûlée

Shortbread

A Selection of Ice Creams & Sorbets

Cheese Board | £3.50 supplement

A Selection of Artisan Cheeses, Apple, Celery, Cheese Crackers, Chutney & Butter

Food allergens and intolerances, before ordering, please speak to one of the team about your requirements. Due to the nature of our business we cannot guarantee that food prepared on our premises is free from allergens.

2 courses $\mid £27.50$ 3 courses $\mid £32.50$

