

CHRISTMAS DINNER

SERVED DAILY FROM 6PM
AVAILABLE 1ST - 24TH DECEMBER

Leek and sweet potato soup, rosemary focaccia *RGF VG*

Napoleons classic prawn cocktail, brown bread and butter *RGF*

Chicken liver parfait, plum and apple chutney, brioche toast *RGF*

Sun blush tomato and mozzarella risotto cake, basil cream,
pine kernel and rocket salad *V*

Duo of melon, exotic fruit tian, toasted coconut,
mango gel and sorbet *GF VG*

Roast turkey with all the festive trimmings *RGF*

Chargrilled sirloin steak, honey roasted parsnips and celeriac,
red wine sauce, parsnip crisps *RGF*

Slow roasted belly pork, champ potato,
black pudding and apple bon bon, cider jus, crackling

Pan fried escalope of salmon, smoked salmon
and spinach creamed gnocchi, lemon oil *RGF*

Mushroom, pumpkin, chestnut and thyme pithivier,
wilted winter greens and shallot gravy *VG*

A selection of vegetables and potatoes

Christmas pudding, rum and raisin ice cream, rum sauce *VRVG*

Dark chocolate cheesecake, black cherry and kirsch compote,
toasted almonds *V*

Sticky toffee pudding, toffee bananas, Baileys crème anglaise *V*

Warm raspberry frangipane tart, vanilla ice cream,
raspberry sherbet *VRVG GF*

A selection of cheese with fruit chutney, crackers, celery and grapes *RGF*

SUNDAY - THURSDAY

£27

PER PERSON

FRIDAY & SATURDAY

£37

PER PERSON

PRICE INCLUDES
£5 BET & DRINK*

(V) vegetarian *(VG)* vegan *(GF)* gluten free *(RGF)* request gluten free alternative *(VRVG)* request vegan alternative

Please see our website or contact us if you require a menu for a date not shown. Menu dishes and prices may change without prior notice. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have a food allergy or intolerance before ordering. Full allergen information is available upon request.

* Terms and conditions apply