

CHRISTMAS Dinner

SERVED FROM 6PM

28TH NOVEMBER TO 24TH DECEMBER

Vegetable minestrone soup, basil oil,
baked sour dough roll VG

Chicken and duck liver parfait, apple and blackberry chutney,
orange gel, brioche toast RGF

Napoleons classic prawn cocktail, Bloody Mary mayonnaise,
buttered wholemeal bloomer RGF

Duo of melon and exotic fruits, passion fruit sorbet,
coconut daquiri shot, lychee syrup VG GF

Sun blush tomato and goats' cheese arancini,
rustic Romesco sauce, rocket, hot honey dressing V

Chargrilled sirloin steak, dauphinoise potatoes, roasted winter roots,
red wine and thyme sauce RGF

Hand carved roast turkey with all the festive trimmings RGF

Roasted belly pork, ham hock colcannon,
cauliflower cheese puree, crackling, pork jus GF

Escalope of salmon, smoked salmon, dill and lemon creamed gnocchi
with peas and leeks RGF

Butternut squash, spinach, sage and onion pithivier,
maple roasted carrots, porcini mushroom jus VG

Above mains served with a selection of vegetables and roast potatoes

Wagyu beef burger, pulled barbeque beef brisket,
seeded maple bun, burger sauce, Jack cheese, gem lettuce,
red onion, tomato, dill pickle with skin on fries, onion rings and relish

Christmas pudding, rum soaked raisins,
butterscotch ice cream, brandy sauce V RGF

Vanilla and mascarpone cheesecake,
red berry compote, meringue, raspberry dust V

Chocolate and caramel tart, vanilla pod ice cream,
spiced white chocolate sauce V

A selection of cheese with fruit chutney, crackers,
celery and grapes RGF £2 SUPPLEMENT



DRINK*



3 COURSES*



£5 BET*

SUN - WED

£41

THU - SAT

£48

£20pp non-refundable deposit required within 7 days of booking.

V VEGETARIAN VG VEGAN GF GLUTEN FREE

RGF REQUEST GLUTEN FREE ALTERNATIVE RVG REQUEST VEGAN ALTERNATIVE