

CHRISTMAS

Dinner

SERVED FROM 6PM SAT - WED, FROM 7PM THU & FRI

27TH NOVEMBER TO 24TH DECEMBER

Winter vegetable and lentil soup, herb oil,
warm baked bread VG RGF

Chicken and duck liver parfait, spiced apple and pear chutney,
cranberry gel, brioche toast RGF

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

Salmon and leek fishcake, warm "tartare" hollandaise,
pickled red onions, tarragon oil

Duo of melon and exotic fruits, mango sorbet,
mango lassi shot, lemon grass syrup VG GF

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

Hand carved roast turkey, pig in blanket,
herb stuffing, pomme duchesse, gravy RGF

Slow cooked belly pork, mustard seed mash, honey roasted carrot puree,
caramelised apples, crackling, pork jus GF

Baked cod loin, herb and parmesan crumb, saffron and
sun blush tomato risotto, lemon butter sauce

Wild mushroom, sweet potato and chestnut wellington,
braised red cabbage, roasted beetroot and sage jus VG

Above mains served with a selection of vegetables and roast potatoes

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

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

Lemon curd cheesecake, black cherry compote, cherry pearls, meringue V

Chocolate and Biscoff tart, clotted cream ice cream,
caramelised biscuit sauce V

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



DRINK*



3 COURSES*



£5 BET*

SUN - THU

£45

FRI & SAT

£55

£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