

# FESTIVE MENU

3 Courses from £40 per person

## Starters

- Crown Prince squash & carrot soup, spiced caramelised seeds (vg)  
Pink peppercorn & pomegranate cured Scottish salmon, pickled cucumber,  
dill crème fraîche  
Chicken, pancetta & apricot terrine, house pickles, toast  
Roast beetroot, chicory, whipped feta, cranberry & Granny Smith salad (vg)

## Mains

- Roast crown of Norfolk turkey, pigs in blankets, chestnut & thyme stuffing,  
roasted roots, sprouts, roast potatoes, gravy  
Baked North Sea cod fillet, soft herb crust, kale, pink fir potatoes, saffron velouté  
Confit Aylesbury duck leg, creamed mash, braised red cabbage,  
cranberries, port & juniper jus  
Butternut squash & chestnut wellington, roasted roots, Brussels sprouts,  
roast potatoes, vegan gravy (vg)  
28-day Himalayan salt aged sirloin steak, triple cooked chips,  
watercress, peppercorn sauce *£8 supplement*

## Desserts

- Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v)  
Christmas pudding & Cornish clotted cream (v)  
Belgian chocolate torte, caramelised pecan, stem ginger (vg)  
Clementine sorbet, mulled berries, oat crumble (vg)  
Cashel blue cheese, truffle honey, oatcakes (v)

## For the table

- Pigs in blankets, honey & mustard 7 | Cauliflower cheese 8 | Roasties (vg) 6  
Sticky braised red cabbage & cranberries (vg) 6 | Maple glazed roast veg (vg) 6