

Christmas MENU

3 COURSES: £32.50

2 COURSES: £28.50

STARTER

Roast parsnip and apple soup, sage oil, parsnip crisps, bread roll (G, Ve)

Crispy ham hock and leek croquette, wholegrain mustard mayo, pickled shallot, watercress (E, M, G, Su)

Atlantic prawn and avocado cocktail, Bloody Mary Marie Rose, gem lettuce, dill, sourdough crisp (Cr, E, M, G)

Wild mushroom and truffle arancini, parmesan, garlic aioli, chive (E, M, G, V)



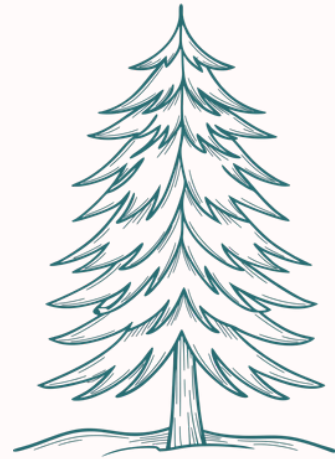
DESSERT

Mince pie creme brulee, shortbread (E, M, G)

Chocolate orange delice, clementine gel, cocoa crumb (E, M, G)

Spiced sticky toffee pudding, brandy sauce, vanilla ice cream (E, M, G, Su)

Christmas pudding, vegan brandy cream (Ve, Su)



MAIN COURSE

Slow roasted turkey breast, stuffing, pigs in blankets, roast potatoes, cauliflower cheese, gravy (M, Su, G)

Topside of beef, Yorkshire pudding, roasted shallot, roast potatoes, cauliflower cheese, gravy (E, M, G, Su)

Chestnut, squash and cranberry roast, roasted shallot, vegan cauliflower cheese, vegan gravy (G, N, Ve, Su)

Line-caught Cornish hake, crushed herb potatoes, charred leeks, lemon and caper cream (F, M, Su)

ALL SERVED WITH BRAISED RED CABBAGE,
MAPLE ROASTED SPROUTS & CARROT AND
SWEDE MASH (Ve)



Allergen Key: G=Gluten | E=Egg | M=Milk | F=Fish | Cr=Crustaceans | Su=Sulphites | N=Nuts | V=Vegetarian |
Ve=Vegan