



festive menu

Serving 26th November – 23rd December

3 course festive lunch | 12pm-5pm: £28 per person

5 course festive dinner | 6pm onwards: £39.50 per person

STARTERS

Roast Butternut & Sweet Potato Soup

chestnut cream rose & warm bread

(V) (GF) (Ve)

Melon Pomegranate Salad

caramelised figs & balsamic syrup

(V) (GF) (Ve)

Smoked Salmon Cheesecake

salad garnish & raspberry honey dressing

Warm Smoked Chicken

braised leek tartlet, fruit chutney & salad garnish

MAINS

Slow Braised Beef

served with mashed potato, roast root vegetable, butter green cabbage finished with a bourguignon sauce

Roast Vegetable, Cranberry & Goats Cheese Parcel

*butter green cabbage & light sweet chill cream **(V)***

Steamed Cabbage Cannelloni

*with winter vegetables & lentils topped with a red pepper tomato sauce **(V) (GF) (Ve)***

Turkey Parcel

wrapped in bacon & served with roasties, honey roasted carrots, parsnips and red wine jus

Pan Fried Sea Bass

champ potatoes, mix greens & a crayfish cream sauce

DESSERT

Christmas Pudding Crème Brulée (V)

Poach Pear Fruit Compote (V) (GF) (Ve)

Belgian Chocolate Truffle (V) (GF) (Ve)

Brown bread Ice Cream Slice

on a fruit compote

TO FOLLOW

Cheese Board Tower

TO FINISH

Mince Pies & Tea and Coffee

Please inform your server of any dietary requirement or allergies when ordering. Our food is prepared in an environment that contains traces of peanuts, nuts, fish, shellfish and any other allergens. please note that an optional 10% service charge will be added to your bill. Please be assured that all of this goes to our hard working employees.

(V): Vegetarian **(Ve)**: Vegan **(GF)**: Gluten Free **(GFA)**: Gluten Free Option Available.