



Festive Menu

Serving 22nd November - 24th December

3 course festive lunch | 12pm-5pm: £30 per person

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

STARTERS

Spicy Squash Bisque

warm bread (GF*) (Ve)

Beetroot Cured Salmon

lemon & dill cream, wild rocket salad
(GF*)

Deep Fried Brie

fig & date chutney dressed leaves (V)

Pate de Campagne

cornichons, crispy sourdough (GF*)

MAINS

All served with roasted potatoes, festive greens
and glazed carrots & parsnips (gf) (ve)

Free Range Turkey Parcel

apricots & sage stuffing wrapped in smoked
streaky bacon, pig n blankets, red wine jus

Tofurky Wellington

Cranberry Jus (Ve)

Slow Cooked Beef Short Rib

Port Jus (GF)

Baked Hake Niçoise

black olives, oregano, confit cherry
tomatoes (GF)

DESSERT

Traditional Christmas Pudding

Brandy Sauce (V) (Ve*) (GF*)

Tart au Ciron

Chantilly cream (V)

Chocolate Cake

orange mascarpone (V)

Selection of English Cheeses

chutney, crackers & grapes (V)(gf*)

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 (*): Option Available.