

Christmas Menu

A Festive Celebration

TWO COURSES £29.50 | THREE COURSES £34.95

STARTERS

Smoked Salmon Galettes GF

Wild mushrooms

Goat's Cheese Salad V

Cherry tomatoes, rocket, balsamic glaze

Harissa & Lime Prawns GF

Beetroot & cucumber salad

Beef Croquettes

Pistachio, cherry mustard dip

MAIN COURSES

Traditional Christmas Turkey

Slow-Braised Lamb

Slow-Braised Beef

Vegetable Parcel V / VE

Olive oil potatoes, vegetable gravy

All served with duck-fat potatoes, pigs in blankets, stuffing, Yorkshire pudding, braised red cabbage, Brussels sprouts, roasted roots, gravy

Sea Bass Fillet GF

Asparagus, baby potatoes, tomato sauce, basil oil

Salmon Fillet GF

Mashed potatoes, vegetables, creamy mushroom sauce

DESSERTS

Christmas Pudding

Brandy sauce

Cappuccino Panna Cotta

Condensed milk, biscuit

Cheesecake

Ice cream, mint

Cheese & Biscuits

Ice Cream

Two scoops

V Vegetarian | VE Vegan | GF Gluten-free

Please inform your server of any allergies or dietary requirements.

A discretionary service of 12.5% will be added to your bill