



CHRISTMAS

£42.95 3 courses / £37.95 2 courses

STARTERS

Trio of smoked fish – smoked halibut, smoked eel, smoked salmon pâté, horseradish cream, salmon caviar, ciabatta

Plant-based cream of broccoli soup – plant-based parmesan (v) (df) (pb) (gf)

Chicken liver parfait – crostini, walnut oil dressing, baby cress

Celeriac mousse – wild mushroom sauce, picos de pan mini bread sticks, pea shoots (v)

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MAIN COURSES

Roast turkey – roast potatoes, chestnut stuffing, pigs-in-blankets, brussels sprouts with bacon butter, roast carrot and parsnip, braised red cabbage, red wine gravy

Homemade game pie – venison, pigeon and guinea fowl in a rich port sauce with apricot and chestnuts; potato and celeriac mash, braised red cabbage

Braised lamb shank – intense red wine and Madeira sauce, potato dauphinoise, runner beans (gf)

Chargrilled Sirloin Steak – Café de Paris butter, lyonnaise potatoes, green beans (gf) [+£2 supplement]

Salmon a la Chambord – velvety red wine sauce, samphire, buttered baby potatoes (gf)

Butternut squash and sage risotto – pine nuts, crispy sage, plant-based parmesan (v) (df) (pb) (gf)

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DESSERTS

Traditional Christmas pudding – rum custard (v)

Apple, sultana and cinnamon tart – calvados cream (v)

Plant-based chocolate tart – raspberry sorbet (v) (df) (pb)

Orange cake – Grand Marnier syrup, orange sorbet (v) (gf)

An optional service charge of 12.5% will be added to tables of 6 or more guests

If you have an allergy please discuss this with a team member prior to ordering. Whilst a dish may not contain a specific allergen, our food is prepared in areas where cross contamination may occur.

(v) = vegetarian (df) = dairy-free (gf) = gluten-free (pb) = plant-based