



# CHRISTMAS

£38.95 3 courses / £35.95 2 courses

*Add a glass of prosecco – £7.95*

## STARTERS

**Salmon mousse, chilli & garlic prawns** – pickled cucumber (gf)

**Blue cheese & fig tart** – balsamic glaze (v)

**Confit duck & cherry mille-feuille** – cherry compote

**Wild mushroom & tarragon soup** – Oatly cream (v) (df) (pb) (gf)

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## MAIN COURSES

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

**Butternut squash & mushroom wellington** – roast potatoes, chestnut stuffing, braised brussels sprouts, roast carrot & parsnip, braised red cabbage, plant-based red wine gravy (v) (df) (pb)

**Herb crusted lamb rack “Guard of Honour”** – roast crushed new potatoes, roast carrots, lamb jus (df)

**Fillet of beef Bordelaise** – dauphinoise potatoes, green beans, Bordelaise sauce (gf)

**Baked fillet of hake** – spiced lentil dhal

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## DESSERTS

**Traditional Christmas pudding** – brandy custard (v)

**Limoncello posset** – almond tiule (v) (gf)

**Chocolate torte** – cherry compote (v) (df) (pb)

**Treacle sponge pudding** – syrup, custard (v)

**Tea / coffee & mini mince pie** – £4.50 pp supplement

**A discretionary 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