

2 courses £29.95 3 courses £34.95

STARTERS

Smoked salmon terrine, wrapped in smoked salmon herb crème fraiche & buttered brown bread.

Chicken Liver Parfait, red onion marmalade & toasted sour dough.

Roasted butternut squash soup, toasted pumpkin seeds & vegan crème fraiche (vg) (v)

MAIN DISHES

All served with a selection of Honey roasted Parsnips, sautéed sprouts with bacon, roast potatoes & maple roasted carrots

Roast turkey, chestnut & cranberry stuffing, pigs in blankets, cranberry sauce & roast meat gravy. (GF)

Braised beef & bourguignonne sauce.

Salmon salsa Verdie.

Chickpea gnocchi, roasted chestnuts, oyster mushrooms, & tarragon sauce. (vg) (GF)

DESSERTS

Christmas pudding with brandy custard

Brownie & vegan vanilla crème fresh. (vg)

Pear Crumble & vanilla ice cream

If you have any allergies, please talk to a team member. Dishes may not contain specific allergies, however, our food is prepared in areas where cross contamination may occur.

(v) vegetarian (vg) Vegan (GF) Gluten Free