



Festive Menu



Three Courses £38 • Two Courses £33

— STARTERS —

Maple-roasted root vegetable soup, truffle oil, croutons (vg)
Arctic Royal luxury prawn cocktail, lemon
Honey & mustard ham hock terrine, quince jelly, radish, Melba toast
Maple-glazed spicy chicken wings, ranch sauce
Heritage beetroot salad, goat's cheese, candied walnut (v)

— MAINS —

*Xmas dishes are served with duck fat roast potatoes,
brussels sprouts, honey roasted parsnips & carrots, gravy*

Xmas Roasted turkey breast, stuffing, pigs in blankets
Xmas Herb-spiced roast chicken leg
Xmas Beef Wellington (supplement £5)
Squash, pine nut & spinach Wellington, olive oil roasted potatoes (v)
Salmon Wellington, mash, tenderstem broccoli, creamy herb sauce
Herb-marinated lamb chops, minted new potatoes, chilli & garlic broccoli

— DESSERTS —

Christmas pudding, ice cream
Mango cheesecake, ice cream
Luxury sticky ginger pudding, ice cream
Salted caramel profiteroles, chocolate sauce, icing sugar

Vegan and allergy-free dishes are available

