



Christmas

MENU

TWO COURSES £25 THREE COURSES £29.5

STARTER

Smoked Salmon Terrine Wrapped In Salmon, Herb Creme Fraiche, Bread
Chicken Liver Parfait, Red Onion Marmalade, Toasted Sourdough
Roasted Butternut Squash Soup, Toasted Pumpkin Seeds, Creme Fraiche (vg)

MAIN COURSE

Roast Turkey, Chestnut & Cranberry Stuffing, Pigs In Blankets, Gravy
Braised Beef & Bourguignonne Sauce
Salmon Sauce Vierge
Cauliflower Gnocchi, Roasted Chestnuts, Pickled Oyster Mushrooms, Tarragon
Sauce (vg)
All served with a selection of honey roasted parsnips, sprouts & bacon, maple roasted
carrots, roast potatoes

DESSERT

Christmas Pudding, Brandy Custard
Caramelised Pear Crumble, Vanilla Ice Cream
Chocolate Brownie, Vanilla Creme Fraiche (vg)

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance. Dishes may not contain specific allergens, however our food is prepared where cross contamination may occur.

