

Christmas

Three
Courses

Lunch (12-4pm) - **£34.95**
Dinner (4-8:45pm) - **£39.95**

Starter

Winter Vegetable Soup (V)

Freshly baked breads.

Prawn Martini

Pink Lady apple, house sauce, homemade wheaten.

Goats' Cheese Fritters (V)

Apple, pickled beetroot, candied walnuts, honey & thyme dressing.

Crispy Duck Spring Rolls

Hoi Sin and sweet chilli sauces.

Apple & Beetroot Salad (VE)

Radish, candied walnuts, beetroot vinaigrette

Main

Traditional Roast Turkey & Ham

Sage and onion stuffing, creamed and roast potatoes, honey-glazed root vegetables, gravy.

Pan-Roasted Salmon Fillet

Roast butternut squash, baby spinach, potato dauphinois, white wine cream sauce.

Slow-Braised Beef Short Rib

Truffle mash, green beans, caramelised shallots, red wine jus.

Ribeye Steak*

Potato gratin, brandy & wild mushroom cream. *£10 supplement

Nut Roast (VE)

Creamed and roast potatoes, honey-glazed root vegetables, vegan gravy.

Dessert

Traditional Christmas Pudding (V)

Brandy anglaise.

Chocolate Fudge Cake (V)

Winter berries, fresh cream.

Vegan Chocolate Brownie (VE)

Raspberry sorbet, hazelnut crumb.

Passionfruit Panna Cotta (V)

Selection of Ice Cream & Sorbet.

If you have a food allergy or intolerance,
please speak to a member of staff for assistance.
Allergen info is available upon request.

(VE) Vegan (V) Vegetarian