

CHRISTMAS SET MENU

Three courses £45 per person

STARTERS

Celeriac & Parsnip Soup

With crispy sage **V VE GF**

Brie & Wild Mushroom Tart

Rocket and vinegar dressing **V GF**

Beetroot Cured
Smoked Salmon

Capers, lemon, toast

Ham Hock

Mustard mayonnaise, crostini, rocket

Chicken Liver Pate

Caramelised onion chutney and toast

MAINS

Roasted Turkey Parcel

*With stuffing wrapped in bacon,
seasonal veg and cranberry gravy*

Beef Bourguignon

Celeriac mash, Chantenay carrots

Sirloin Steak

*With fries, grilled tomato, peppercorn
sauce (£5 supplement)*

Pan-fried Cod

*Crushed new potatoes with dill, sauteed
spinach, beuree blanc sauce*

Butternut Squash

*Lentil and almond wellington, seasonal
veg and cranberry gravy* **V VE**

Lamb Rump

*With dauphinoise potatoes, sauteed
spinach, jus, mint sauce (£10 supplement)*

DESSERTS

Traditional Christmas
Pudding

Brandy sauce

Praline Chocolate Brownie

Vanilla Chantilly cream **VE, GF**

British Cheese Selection

*Onion chutney, crackers
(£3 supplement)*

Lemon Meringue Tartelettes

Vanilla Chantilly cream **V**



V Vegetarian | **VE** Vegan | **GF** Gluten Free | **N** Nuts All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all our ingredients. If you have a food allergy or intolerance, please let us know before ordering. Our prices and ingredients are subject to change to reflect seasonality and market value. A discretionary 12.5% service charge will be added to your bill