

FESTIVE SET MENU 3 COURSES | 12PM-4.30PM £34PP | 4.30PM-9.30PM £40PP

S T A R T E R S

SMOKED SALMON & KING PRAWNS Basil & paprika

emulsion, winter leaves

HAM HOCK & PICKLED BEETROOT Mustard creme fraiche.

capers, lambs' leaf

SMASHED WHITE BEAN & TRUFFLE (V+)

Crispy sage, walnut, garlic oil, crispbread

MAINS

Mains are served with roast potatoes, sprouts & chestnut crumble, root vegetables & parsnip crisps on the table to share

ROAST TURKEY, STUFFING & PIGS IN BLANKETS

Turkey gravy

AGED SIRLOIN OF BEEF Port & rosemary sauce POACHED SMOKED HADDOCK

Lemon & dill cream sauce

SPICED LENTIL ROAST (V+)

Balsamic onion gravy

DESSERTS

DARK CHOCOLATE ORANGE CAKE (V+)

Mulled cherries, vanilla ice cream

TRADITIONAL CHRISTMAS PUDDING (V)

Brandy sauce

CLEMENTINE POSSET (V)

Cranberry compote, ginger shortbread

PLEASE NOTE THAT THIS IS A SAMPLE MENU

Some products may be subject to change due to availability

Please notify your server of any food allergies or intolerances when ordering. (V)-Vegetarian (V+)-Vegan. An optional 10% service charge will be automatically applied to all Table orders. An optional 5% service charge will be automatically applied to all Bar orders.