

Christmas Menu

3 COURSES | £24.50 - 2 COURSES | £19.50
(MINIMUM 4 PEOPLE)

STARTERS

HAM HOCK TERRINE
served with rocket salad, brioche toast & piccalilli

CHICKEN LIVER PARFAIT
on brioche toast, topped with caramelized onion marmalade

QUINOA SALAD (Vegan)
with roasted fennel, cauliflower, roasted chestnuts and cranberry dressing

MAINS

ROAST TURKEY & STUFFING
served with roast potatoes, honey glazed root vegetables,
brussel sprouts with chestnuts, cranberry sauce & gravy

CRISPY TURKEY BURGER MARINATED IN BUTTERMILK
with cranberry chutney, sage stuffing, blue cheese mayo & burned onion pure

ROAST SALMON WITH HERB CRUST
served with new potatoes & seasonal greens

ROASTED PORTABELLO MUSHROOMS (Vegan)
stuffed with spiced nut mix, served with honey glazed root vegetables
& pomegranate sauce

DESSERTS

CHRISTMAS PUDDING
served with brandy sauce

SALTED CARAMEL CAKE (Vegan)
with custard

CHEESE BOARD (V)
with crackers & chutney

SPICED CHERRY BROWNIE
with vanilla ice cream

A discretionary service charge of 10% will be added to your bill