



FESTIVE MENU

2 COURSES £30 3 COURSES £35

STARTERS

Beetroot Salad, Goat's Cheese Mousse

Spiced Butternut Squash Soup, Toasted Pumpkin Seeds

Crispy Poached Egg, Buttered Green Beans

Smoked Duck & Fig Salad

Warm Chorizo, Caramelised Apple & Walnut Salad

MAIN COURSES

Traditional Roast Turkey, Cranberry Stuffing, Roast Potatoes, Seasonal Vegetables

Cranberry & Chestnut Wellington, Roast Potatoes, Seasonal Vegetables

Panfried Sea Bass, Lemon Beurre Blanc, Pomegranate, Hassleback Potatoes

Panfried Pheasant, Sloe Gin Sauce, Dauphinoise, Tenderstem

Bouillabaisse, Rosemary Focaccia

DESSERTS

Traditional Christmas Pudding, Brandy Sauce

Chocolate Ganache, Passionfruit, Peanut Butter

Passionfruit Panna Cotta, Mango Sorbet

Banoffee Cheesecake, Caramel Ice Cream

Gingerbread Sticky Toffee Pudding, Ice Cream

SIDES £4

- *Sprouts, Crispy Lardons* • *Parsley Potatoes*
- *Honey Glazed Carrots* • *Spiced Red Cabbage*

Please speak to a member of the team prior to ordering should you have any dietary requirements. A discretionary 10% Service Charge will be automatically added to your bill.