



FESTIVE EVENING

3 courses | 34.95

Subject to change

TO START

SMOKED SALMON &
DILL MASCARPONE (RGA)
served with focaccia croûtes, and
a lemon and caper dressing

BEETROOT TARTARE (RGA)
with whipped goat's cheese, walnuts
and almonds. Served with focaccia croûtes

CHICKEN LIVER PÂTÉ
with caramelised red onion chutney and warm
toasted focaccia bread

SLOW-COOKED MEATBALLS (VG)
with chilli, and micro basil in a rich tomato sauce
with focaccia bread

ROASTED RED PEPPER SOUP (VG) (RG)
with chive oil and micro basil

MAINS

ROAST TURKEY
wrapped in smoked bacon, with honey-glazed
carrots, sprouts, braised red cabbage, garlic
and rosemary roast potatoes and sage gravy

SLOW COOKED BEEF (RG)
served with potato gratin, parsnip purée,
sautéed mushrooms, honey-glazed carrots
and red wine jus

PAN-FRIED SALMON FILLET (RG)
topped with salsa verde. Served with creamy mash,
tenderstem broccoli, green beans and chilli

BUTTERNUT SQUASH TORTELLINI (V)
with crispy sage, almonds and heritage tomatoes

MUSHROOM & RED WINE PUDDING (VG)
in a delightful vegan suet crust, served
with spiced cranberry lentils, and gravy

DESSERTS

CHRISTMAS PUDDING (V)
served with a brandy-infused Crème Anglaise

AMARETTO CRÈME BRÛLÉE (RG)
served with fresh berries

BISCOFF CHEESECAKE (VG) (N)
light and 'creamy' with a golden biscuit base

SORBET (VG) (RG)
choose from lemon, mandarin, and fruits
of the forest

WARM CHOCOLATE BROWNIE (V)
served with salted caramel gelato ice cream,
and dark chocolate sauce

(V) Vegetarian (VG) Vegan (N) Contains nuts (RG) Recipe without intentional gluten ingredients

(RGA) Recipe without intentional gluten ingredients available on request

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. This includes any items which are deep fried (highlighted with an *). Therefore, these may not be suitable for those with severe allergies. Allergen information is available on request. A discretionary 10% service charge will be added to your bill for parties of 6 or more.