CHRISTMAS DAY

5 courses | £89.95

Subject to change

FOR THE TABLE

Oven fresh pigs in blankets with honey mustard dip

TO START

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

BEETROOT TARTARE V RG N with whipped goat's cheese, walnuts and almonds. 'Served with ciabatta croûtes

CHICKEN LIVER PÂTÉ with balsamic onions and toasted sourdough 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

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

ADDITIONAL SIDES

SKIN-ON FRIES with our Italian-blend seasoning £4.95 with truffle oil and Gran Moravia cheese

GARLIC AND SAGE £4.95 V RG **ROAST POTATOES**



CREAMY MASH £4.95 V RG



ROASTED CARROTS £4.75 RG cooked in beef fat and topped with spiced pumpkin seeds

POLENTA CHIPS £5.25 V with truffle aioli and grated pecorino

TENDERSTEM £4.75 VG RG N BROCCOLI with chilli and almonds

DESSERTS

CHRISTMAS PUDDING V served with a brandy-infused Crème Anglaise

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

COFFEE & TRUFFLES

Rich chocolate truffles served with your choice of coffee









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

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.