# FESTIVE MENU

3 courses evening | £35.00

Subject to change

## TO START

SMOKED SALMON &
DILL MASCARPONE Served with toasted sourdough, and a lemon and caper dressing 320kcal

BEETROOT TARTARE (60) (N)
with whipped goat's cheese, walnuts
and almonds. Served with focaccia croûtes 239kcal

CHICKEN LIVER PÂTÉ
with balsamic onions and toasted
sourdough bread 237kcal

ROASTED RED PEPPER SOUP VG ROWITH Chive oil and micro basil 144kcal

### MAINS

#### ROAST TURKEY

wrapped in smoked bacon, with honey-glazed carrots, sprouts, braised red cabbage, garlic and rosemary roast potatoes and sage gravy 785kcal

SLOW COOKED BEEF ® served with potato gratin, parsnip purée, sautéed mushrooms, honey-glazed carrots and red wine ius 728kcal

## PAN-FRIED SALMON FILLET topped with salsa verde. Served with creamy mash, tenderstem broccoli, green beans and chilli 795kcal

MUSHROOM & RED WINE PUDDING on a delightful vegan suet crust, served with spiced cranberry lentils, and gravy 1267kcal

## ADDITIONAL SIDES

SKIN-ON FRIES\* Wwith our Italian-blend seasoning £4.95 425kcal

£4.95 **425kcal** with truffle oil and Gran Moravia cheese £5.25 **532kcal** 

GARLIC AND SAGE ROAST POTATOES £4.95 202kcal (V) RG

ROASTED CARROTS @ cooked in beef fat and topped with spiced pumpkin seeds £4.75 267kcal

WINTER GREENS VO RO with tenderstem broccoli £4.25

CREAMY MASH V RG £4.95 328kcal POLENTA CHIPS\* with truffle aioli and grated pecorino £5.25 476kcal

PORTION OF PIGS IN BLANKETS with honey & wholegrain mustard dip £3.75 370kcal

## DESSERTS

CHRISTMAS PUDDING V served with a brandy-infused Crème Anglaise 545kcal

BISCOFF CHEESECAKE VG N light and 'creamy' with a golden biscuit base 444kcal

SORBET 100 RG

trio of lemon, mandarin, and fruits of the forest  ${\tt 207kcal}$ 

WARM CHOCOLATE BROWNIE V
served with salted caramel gelato ice cream,
and dark chocolate sauce 725kcal

ASSORTED CHOCOLATE V RO

ASSORTED CHOCOLATE TRUFFLES **V ®** 196kcal including a coffee<sup>†</sup> £6.00

V Vegetarian V Vegan N Contains nuts 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 12.5% service charge will be added to your bill. 'Choose any coffee from our drinks menu excluding alcoholic coffees