

Christmas 3 Course Menu

£35 per person, £15 per person non refundable deposit to secure the booking.

To Start...

Beef “spring rolls”, pickled chilli

Smoked ham hock terrine, sweetcorn, peach ketchup

Salmon rillettes, rye, chives & crème fraiche

Seasonal soup du jour (v)*

Deep fried sprouts, whipped goats cheese & lemon (v)*

To Follow...

Porchetta & roasted apples

Pan roasted chicken, mushroom & tarragon, pommes allumettes

Turkey thali, rice pilaff, poppadom

Fish pie

Vegetable pithivier (v/ve)*

Beef Wellington (£10 SUPPLEMENT/MINIMUM 4 PERSONS)

For the Table...

Goose fat potatoes*, red cabbage (v)*, celeriac gratin (v)*

& a selection of vegetables (v)*

To Finish...

Sticky toffee pudding (v)

Deep fried mince pie, cinnamon ice cream (v)

Espresso martini chocolate tart (v)

Clementine drizzle sponge, lemon cream (v)

Vegan chocolate & date tart (ve)

Dishes marked * can be served as vegan on request.

Please ask us for vegan dessert choices.

Please speak us if you would like information regarding allergens.

All items subject to availability.