



CHRISTMAS PARTY



3 Courses 31.95 | 2 Courses 27.95

STARTERS

Chicken Liver Parfait [⊛]

Sourdough baguette and caramelised red onion chutney

Ham Hock Terrine [⊛]

Sourdough croûte, piccalilli and dressed leaves

Baked Camembert [⊛] [Ⓥ]

Sourdough and caramelised plum and ginger chutney

Bang Bang Cauliflower Tacos [Ⓥ]

Sweet chilli and sriracha sauce

Calamari [Ⓥ]

Lightly spiced with sriracha mayonnaise

MAINS

Roast Turkey [Ⓥ]

Sage and apricot pork stuffing, roast potatoes, pigs in blankets, honey roasted carrots and parsnips, shredded Brussels sprouts. Plus extra gravy for pouring

Honey Glazed Pork Medallions

Pomme purée, pigs in blankets, shredded Brussels sprouts and apple purée

Butternut Squash & Lentil Parcel [Ⓥ] [Ⓝ]

Roast potatoes, crispy cauliflower, roasted carrots and parsnips, shredded Brussels sprouts. Plus extra gravy for pouring

Pan Roasted Salmon [Ⓥ]

Roasted new potatoes, peas, Tenderstem broccoli and a chive and white wine cream sauce

Mushroom and Truffle Bavette Steak [Ⓥ]

Pasture-fed British bavette cut minute steak. Served pink, with mushroom and truffle sauce, fries and dressed leaves

Christmas Burger

Buttermilk turkey escalope, streaky bacon, lettuce, tomato, gravynaise, cranberry sauce and a pig in blanket. Served with fries
Add Camembert for £2

Pudding

Black Forest Yule Log [Ⓥ]

Whole and puréed morello cherries, crushed meringue and pouring cream

Ice Cream & Sorbet [⊛] [Ⓥ]

2 scoops. Please ask for flavours

[Ⓥ] Vegan option available

Salted Caramel Brownie Sundae

Chantilly Cream, crushed meringue, fudge pieces, chocolate sauce and vanilla ice-cream

Crème Brûlée [Ⓥ] [Ⓝ]

Freshly made by our chefs every day

Winter Berry Tart [Ⓥ] [Ⓝ]

Apple and winter berry crumble topping with vanilla ice-cream



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. [Ⓥ] Suitable for a gluten-free diet. [Ⓥ] Dishes can be made with non-gluten containing ingredients. [Ⓥ] Suitable for vegetarians. [Ⓥ] Suitable for vegans. [Ⓝ] Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.