



Festive Menu

STARTERS

TOMATO, RED PEPPER, LENTIL SOUP, BASIL OIL, CRISPY BASIL (PB)

HOUSE CURED GRAVADLAX, BEETROOT, HORSERADISH, MUSTARD CREME FRAICHE,
MELBA TOAST

MUSHROOM, BBQ HISPI SPRING ROLLS, CRISPY SPROUT SALAD,
MISO TOFU DRESSING (PB)

MELON, PROSCIUTTO, BURRATA, PISTACHIO PESTO

MAINS

TURKEY SCHNITZEL, SAUSAGE, SAGE RAGOUT, CRISPY GNOCCHI

RUMP STEAK (SERVED MR) PARSNIP PUREE, BOURGUIGNONNE SAUCE

GRILLED FILLET OF SEABREAM, CRUSHED PEAS, SMOKED SALMON CHOWDER

BUTTERNUT RISOTTO, HARICOT BEAN SALSA VERDE, KALE CRISPS (PB)

SERVED WITH SEASONAL VEGETABLES, POTATOES

EXTRAS

CRISPY SPROUTS, SESAME, SPRING ONIONS, KIMCHI AIOLI

PIGS IN BLANKETS, HOT HONEY GLAZE

DESSERTS

CHRISTMAS PUDDING CRUMBLE, BRANDY CUSTARD

STICKY TOFFEE PUDDING, SALTED CARAMEL SAUCE, VANILLA ICE CREAM

TIRAMISU

VANILLA RICE PUDDING, BLACK CHERRY COMPOTE, FLAPJACK CRUMBLE (PB)

SELECTION OF CHEESE, CRACKERS, GRAPES - £5 SUPP

Wednesday, Thursday – 2 courses £32, 3 courses £39.50. | Friday to Sunday – 2 courses £35, 3 courses £42.50

Festive welcome drink included (non-alcoholic option available)

We ask the whole group to choose either 2 courses or 3 courses.

