



A CHRISTMAS FEAST

SOUP **V**

Sweet potato and ginger soup, with a Welsh rarebit.

PEKING BBQ WINGS

Peking style glazed chicken wings, with fresh coriander, cucumber ribbons and spring onions.

SMOKED SALMON

Smoked salmon, clementine, toasted pine nut and fennel salad. Rye bread with dulce butter.

ARANCINI **vegan**

Deep fried chestnut and wild mushroom risotto balls with garlic and almond romesco sauce.

BUTTER ROAST TURKEY

With XXL pig in blanket, sage and cranberry stuffing, dripping roast potatoes, glazed seasonal vegetables and proper gravy.

VENISON FRICASSEE

Slow cooked venison stew, with roast garlic mash and Swiss chard.

ARNOLD BENNETT RISOTTO

With smoked haddock, chervil and a fried hen's egg.

CRANBERRY AND CHESTNUT ROAST **vegan**

With confit garlic, rosemary roasties, glazed seasonal vegetables and proper gravy.

SIRLOIN STEAK

With hand cooked chips, confit tomato, beef fat crusted field mushroom and peppercorn sauce. £5 supplement.

Christmas pudding with rum sauce and vanilla ice cream.

Rolo brownie with toffee sauce and chocolate ice cream.

Sticky Amalfi lemon cake with raspberry sorbet. **vegan**

Baileys cheesecake with Belgium chocolate sauce.

Trio of British cheeses with crackers, fruity seasonal chutney and grapes. £3 supplement.



MINCE PIES AND CRACKERS

2 courses £29 3 courses £35

Minimum 4 people. £10 per person deposit.

With CHRISTMAS FEAST menu, all diners must pre-select from this offer.

Pre-bookings and pre-orders only. Excluding Sundays. Allergens, please ask.

