



# A CHRISTMAS FEAST

## SOUP **V**

Celeriac, roast hazelnut and truffle soup with a cheese and festive chutney sausage roll.

## KOREAN FRIED WINGS

Korean fried chicken wings, spring onion, toasted sesame, coriander and sliced red chillies.

## HOT SMOKED SALMON

With horseradish aioli, pickled beets and chicory. Served with mini onion loaf and dill butter.

## SWEET POTATO PAKORA **vegan**

Sweet potato and ginger pakora with mint raita and Bengal cucumber salad.

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## BUTTER ROAST TURKEY

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

## BEEF BOURGUIGNON

Beef bourguignon, slowly braised in red wine with cheesy mash and glazed carrots.

## SEAFOOD GRATIN

Seafood cheesy gratin with caramelised apples, crusty bread and dulce butter.

## 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.

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Christmas pudding with rum sauce and vanilla ice cream.

Mars Bar brownie with caramel 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.

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## 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.

