

Festive Menu

28th November - 31st December

2 courses £31.00 per person / 3 courses £37.00 per person

1/2 portions available for half the price. Full children's menu available

Starters

Celeriac & chestnut soup, blood orange butter and warm bread (GFa) (VEa)

Slow-cooked pork belly, horseradish & carrot purée, white wine apple sauce, chorizo crumb (GF)

Smoked haddock & crayfish arancini served with spinach & grilled courgette velouté (GF)

Goat's cheese & cranberry croquette, beetroot & cashew purée, fresh rocket salad and spiced toasted cashew nuts (GF)(V)

Fennel & beetroot tartlet, mango & stem ginger mousse, rocket salad with a balsamic reduction, toasted pine nuts (VE)

Mains

Roast turkey with braised red cabbage, Brussels sprouts, maple-glazed carrots and parsnips, duck fat & herb roasted potatoes, sausagemeat & cranberry stuffing, festive pigs in blankets and rich gravy (GFa)

Pan-fried cod, roasted sweet potato & fennel bubble and squeak, grapefruit beurre blanc, grilled tenderstem broccoli (GF)

Slow-cooked porchetta stuffed with spinach & pork ragu, creamy mashed potatoes, roasted heritage carrots and sautéed sugar snap peas (GF)

Braised beef blade, creamy mashed potatoes, bourguignon sauce and sautéed kale (GF)

Spiced bean cassalette, wild mushroom & chickpeas fritters, served with crispy kale (GF) (VE)

Desserts

Traditional Christmas pudding served with brandy crème anglaise (GFa)

Cheese board with artisan biscuits, honeyed-walnuts, grapes, celery sticks and quince chutney (GFa) *£2.50 supplement*

Almond plum & blueberry crumble served with salted caramel ice cream (GF) (VE)

Sticky toffee pudding served with a rich caramel sauce and vanilla ice cream (V)

Winter pavlova, vanilla Chantilly cream, berry compote, orange ice cream and grilled orange segments (GF) (V)

Allergens: GF - Gluten free | GFa - Gluten free available | V - Vegetarian | VE - Vegan | VEa - Vegan available