

XMAS MENU

v vegetarian
v_g vegan
g_f gluten-free
g_{f,o} gluten-free optional

STARTERS

■ duck liver pâté

v_g with orange and brandy, served with a
spiced red onion jam and sourdough toast
g_{f,o}

■ breaded goats cheese

v deep-fried and served on a pea shoot
salad with a fig relish

■ butternut squash soup

v_g with a drizzle of chilli oil, served
with sourdough toast
g_{f,o}

MAINS

■ turkey roulade

with fondant potatoes, brussel sprouts,
braised red cabbage, a yorkshire pudding
and gravy

■ beetroot wellington

v_g with fondant potatoes, brussel sprouts,
braised red cabbage, sage + onion
stuffing and gravy
g_{f,o}

■ pan-fried salmon

g_f served on a bed of creamed leeks, with
mashed potato and a dijon + tarragon
cream sauce

■ beef short rib (+£4)

cooked overnight and served with mashed
potato, oven-roasted glazed carrots and
a red wine jus

PUDS

■ christmas sponge

v a lighter take on a traditional cake:
soaked in mulled wine, with a vanilla
frosting

■ apple + rhubarb crumble

v_g stewed winter fruit with festive spice,
topped with a buttery crumble and served
with a plant-based vanilla custard
g_{f,o}

■ chocolate and orange cake

v_g sweet, sticky orange sponge with a
layer of dark chocolate and a scoop of
chantilly cream
g_{f,o}

