

FESTIVE MENU

STARTERS

Roasted butternut squash soup

Curry oil and warm baguette. *vg*

Baked goats' cheese and fig relish tart

Mixed salad leaves and a basil pesto dressing.

Chicken liver & brandy pâté

Caramelised onion chutney, watercress, and focaccia toasts.

Wood mushroom arancini

Parmesan and a white truffle mayonnaise. *v*

Atlantic prawn cocktail

Baby gem & mixed leaf salad, chargrilled cucumber, and a Bloody Mary sauce.

MAIN COURSES

Carvery

All served with rosemary sea salted roast potatoes, seasonal vegetables, pigs in blankets *non-vg* & *v*, chestnut & cranberry pork stuffing and a rich gravy.

Roast turkey

Roast gammon

Silverside of beef & Yorkshire pudding

Chestnut & apricot roast *vg*

Beetroot, Cornish blue & Kale wellington *v*

Pan-fried hake

Baby spinach crushed potatoes and a lobster-infused chive velouté.

DESSERTS

Banana & date pudding

Toffee sauce and salted caramel ice cream.

Traditional Christmas pudding

Brandy sauce and clotted cream.

Tiramisu cheesecake

Coffee Crème Anglais.

Mulled wine poached pear

Dark chocolate truffles, spiced ginger crumb, and a vegan Chantilly cream. *vg*

Three courses
£27.50

Two courses
£22.50

Children's mains options available:

CARVERY

Served with rosemary sea salted roast potatoes, seasonal vegetables, pigs in blankets *non-vg* & *v* and a rich gravy. **£7.5**

VEGAN CHESTNUT & APRICOT ROAST

Served with festive vegetables, rosemary sea salted roast potatoes & gravy. **£7.5**

Children's desserts available from the main menu.

Our allergen information is available on request. Please let your server know if you have any allergies or intolerances. We take steps to minimise the risk of cross-contamination when preparing your food, however, we do not have specific allergen-free zones in our kitchens. It is therefore not possible for us to guarantee separation of all allergens.

v - vegetarian · vg - vegan · vgo - vegan option