



CHRISTMAS SET MENU

2 Courses : £36 | 3 courses : £45

STARTERS

Roasted winter vegetable soup with a chestnut brown butter (v/vg)

Smoked trout with pickled radish & a horseradish crème fraiche

Beef carpaccio, rocket, capers & Parmesan

Pear, beetroot & goats cheese salad with molasses

Charred butternut squash with pomegranate, walnuts & chimichurri (v/vg)

MAINS

Roast turkey parcel with sage & onion stuffing wrapped in bacon, pigs in blankets, roast potatoes, seasonal vegetables & gravy

Slow cooked beef cheek with crushed winter vegetables

Sea bass with creamy polenta, greens & garden pesto

Roast aubergine, burrata, tahini & lemon dressing, chickpea ragout (v)

House made Vegan Wellington with roast potatoes, seasonal vegetables & gravy (v/vg)

DESSERTS

Christmas pudding with brandy custard

Bailey's chocolate mousse

Pistachio & Limoncello Gateau

Rum-soaked roast pineapple with coconut sorbet (vg)

Stilton with crackers & chutney

TO FINISH

Mince pies

