

Christmas menu 2023

2 COURSES - £27.5

3 COURSES - £33

TEA + COFFEE + PETIT FOURS - £5**

3 COURSES + HALF BOTTLE WINE + WELCOME DRINK - £45**

Book before 1st November free glass of bubbles

STARTERS

Duck terrine with chestnuts, bread shards, cranberry & honey dressing

Celeriac, hazelnut & truffle soup (v)

Smoked salmon & cream cheese timbale, dill house pickled cucumber

MAINS

All served with honey roasted parsnips & carrots, sprouts, thyme, roasted potatoes

Turkey roulade wrapped in bacon, cranberry & apricot stuffing, sage & onion sausage roll, pigs in blankets, pan juice gravy

Vegan mushroom, chestnut & thyme pithivier (v)

Pan-fried sea bass fillet, celeriac purée, red chicory, winter greens & red wine sauce

DESSERTS

Christmas pudding with brandy sauce (vg)

Profiteroles drizzled in chocolate sauce (vg)

Traditional English sherry trifle (vg)

Vegan brownie with salted caramel ice cream (v)

(V) VEGETARIAN | (VG) VEGAN

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

**Only available for whole party groups