



## CHRISTMAS SET MENU

Monday - Thursday | 2 courses £33.00 | 3 courses £39.00  
Monday - Wednesday £5 discount pp (Except Christmas Eve)  
Friday & Saturday 3 courses | £39.50

## STARTERS

Roasted Cauliflower & Wholegrain Mustard Soup (vg)  
fresh bread

Gin & Dill Cured Salmon (df, gf)  
compressed cucumber, dill mayo, beetroot quinoa crisp

Crispy Duck Terrine  
hoisin sauce, asian slaw

Chestnut & Mushroom Bon Bon  
kale & cranberry purée

## MAINS

Roast Turkey (dfo, gfo)  
honey roasted carrots, parsnips, red cabbage, roast potatoes, pigs in blankets,  
shredded sprouts, gravy

Venison Bourguignon Pie  
chive mash, buttered greens, red wine gravy

Slow Cooked Pork Belly (df)  
fondant potato, kale, apple purée

Grilled Sea Bass (gf)  
crushed citrus new potatoes, fine beans, peas & beurre blanc

Winter Vegetable Wellington (vg)  
roast potatoes, greens & red wine jus

## PUDDINGS

Christmas Bread & Butter Pudding (v)  
spiced custard

Toffee Apple Crumble (vg, gf, n)  
pecan crumble, vanilla ice cream

Vanilla Crème Brûlée (gfo, n)  
florentine biscuits

Chocolate Brownie  
orange gel, caramelised orange, chocolate crumble & vanilla ice cream



We use food containing allergens in our kitchen,  
so please let us know if you or anyone else on your  
table has an allergy or special dietary requirement.

Please tell us of any allergies or special dietary requirements on your table.  
(v) vegetarian | (vg) vegan | (n) contains nuts gf/gfo - low gluten/option to remove | df/dfo - dairy free/option to remove  
A discretionary service charge of 10% will be added to your bill