



FESTIVE FAYRE

2 Course £24

3 Course £29

SMALL PLATES

Baked Brie with Caramelised Pecans (V)

Crispy Squid with Garlic and Chilli Soy Dressing

Chicken Liver and Cognac Pate with a Fig and Honey Chutney

Tender Stem Broccoli, Fig Butter, Pomegranate and Toasted Almonds (VG, WF)

Vegan Style Gouda Cheese Sticks in Breadcrumbs with Tomato Chutney (VG)

Mini Pigs in Blankets in a Sticky Honey Mustard Glaze

LARGE PLATES

Roast Turkey Crown

With Pigs in Blankets, Roast Potatoes and Seasonal Vegetables

Roasted Butternut Filled with a Lentil and Bell Pepper Stuffing (VG)

Braised Red Cabbage and Pan-Fried Sprouts with Flaked Almonds

Slow Cooked Pork Belly on a Sprout and Chestnut Hash (WF)

Sage Gravy

Duck Leg Confit with a Turkey and Duck Sausage Roll

Garlic and Thyme Jus, Fondant Potato and a Cranberry and Blackberry Jam

Pan-Fried Seabass (WF)

Crushed Potatoes and Peas and a Watercress and Tarragon Salad

DESSERTS

Chocolate Profiteroles (V)

Mulled Spiced Apple Crumble and Custard (V)

Chocolate Orange Tart (VG, WF)

Christmas Pudding with Brandy Sauce

V = Vegetarian, VG = Vegan, WF = Wheat Free Recipe

Some of the ingredients we use in our kitchen are classified as food allergens. Full allergen information for items on our menu is available upon request. Our recipes are subject to change, please check with our servers on every visit to our restaurant.

All prices include VAT. Service is at customers discretion, tips are gratefully received in cash or card and are passed directly to colleagues.

