FESTIVE MENU

STARTERS

Roasted Butternut Squash Soup VE NGA
Toasted seeds, olive oil, toasted bloomer, salted butter

King Prawn & Smoked Salmon Salad NGA
Baby gem lettuce, diced tomato & cucumber, prawn cocktail sauce, toasted bloomer, salted butter

Smoky Aubergine & Goat's Cheese Tart V
Smoky jam, pea shoots

Chicken Liver & Truffle Parfait NGA
Truffle oil, toasted bloomer, festive chutney, pea shoots

Maple-Roasted Old English Pigs in Blankets
Cranberry sauce, pea shoots

MAINS

All served with tenderstem broccoli, Brussels sprouts, roasted carrots & parsnips

Traditional Roast Turkey NGA
Cranberry, sage & sausage meat stuffing, Old English pigs in blankets, Maris Piper roast potatoes, rich roast gravy

Slow-Cooked Pressed Lamb & Confit Onion NG
Slow-cooked lamb, shredded and pressed with confit onions & mint, Koffmann's creamy mash, rich roast gravy

Pan-Seared Salmon Fillet NG
Lemon herb crumb, pressed & roasted baby potatoes, herb cream sauce, pea shoots

Sweet Potato & Cranberry Nut Loaf VE NG
Maris Piper roast potatoes, rich roast gravy

Turkey & Creamed Leek Pie
Koffmann's creamy mash, rich roast gravy

DESSERTS

Stronghart Christmas Pudding V
Brandy sauce, cranberry & orange compote

Giant Profiterole V
Arabica coffee ice cream, Belgian chocolate sauce

New York Cheesecake V NG
Blackcurrant compote, clotted cream ice cream

Trillionaire Tart VEA NG
Chocolate pastry with caramel & chocolate ganache, Belgian chocolate sauce, honeycomb ice cream

Chocolate Fondant V NG
Belgian chocolate sauce, clotted cream ice cream, smashed Crunchie pieces

Deep-Filled Viennese Mince Pie & Coffee V

2 COURSES £43pp **3 COURSES £48pp**

Ask about our Festive cocktails & winter warmers

£5pp deposit. Available from 1 Nov excl. 25 Dec. Children 12 and under dine half price. All prices include VAT.
A 10% discretionary service charge will be added to the final bill for tables of 8 or more.
All tips are retained by the grateful team.