

CHRISTMAS MENU

3 COURSES £30PP



THROUGHOUT DECEMBER WE'RE OFFERING AN A LA CARTE CHRISTMAS MENU
EVERY DAY AS PART OF OUR REGULAR MENU!

STARTERS

ROAST TOMATO SOUP - £6.50

w/ rocket pistou (ve)

CHICKEN LIVER & BRANDY PARFAIT - £8.00

w/ onion marmalade & toasted sourdough

GOATS CHEESE PANNA COTTA - £7.00

w/ Jerusalem artichoke & chestnut crumb (v)(n)

MULLED WINE CURED SALMON - £8.50

w/ pickled cucumber & watercress

MAINS

BALLOTINE OF TURKEY - £17.00

Sage, pistachio, chipolata, w/ bread sauce, fondant potato,
sprouts, bacon & roasted baby carrots & parsnips (n)

BRAISED BEEF BOURGUIGNON - £17.00

w/ portabello mushroom, pancetta, charred shallots & creamed potato

PAN-FRIED SEA BASS - £16.50

w/ artichoke barigoule & saffron potatoes

MUSHROOM, CHESTNUT & SPINACH WELLINGTON - £16.50

w/ roasted roots & Madeira jus (ve)(n)

DESSERTS

CHRISTMAS YULE LOG - £7.00

w/ orange cream & griottine cherries (v)

VEGAN CARROT CAKE - £7.00

w/ pumpkin & cinnamon purée, almond & coconut custard (ve) (n)

TRADITIONAL CHRISTMAS PUDDING - £7.00

w/ rum sauce & redcurrant compote

EGGNOG & WHITE CHOCOLATE MOUSSE - £7.00

w/ Granny Smith apple & burnt chocolate crumb (v)

(v) Vegetarian (ve) Vegan (n) Contains nuts

All allergy & dietary requirements can be met on request.