



Christmas

SET MENU

2 courses for £35 | 3 courses for £45
PREORDER ONLY

TO BEGIN

Baked french onion soup

Gruyere crouton (GFA)

Whipped duck liver & port parfait

Sour Morello cherry, foccacia (GFA)

Individual camembert

Spiced cranberry jam, warm sourdough & toasted walnut crumb (V)(GFA)

THE MAIN EVENT

Steak & Guinness suet pie

Buttered mash, root vegetables, braised red cabbage & red wine gravy

Herb crusted scottish salmon

Dauphinoise potato, tenderstem broccolli, cavolo nero & lemon & dill sauce (GFA)

Roast norfolk turkey*

Chestnut stuffing, pig in blanket, duck fat potatoes, giblet gravy (GFA)

Wild mushroom & spinach wellington*

Chestnut stuffing, roast potatoes & gravy (V)(VE)

**both severed with roasted root vegetables,
braised red cabbage & buttered sprouts*

TO FINISH

Christmas pudding

Brandy cream, cranberry compote (VEA)(V)

Boozy dark chocolate fondant

Baileys cream (V)

Clementine tart

Devonshire clotted cream (V)

3 Cheese board - 5 pound supplement

served with water biscuits, cranberry jam, fresh grapes & butter



SUITABLE FOR VEGETARIANS (V) SUITABLE FOR VEGANS (VE) FISH AND POULTRY DISHES MAY CONTAIN BONES. ALL WEIGHTS ARE APPROXIMATE PRIOR TO COOKING. ALL ITEMS ARE SUBJECT TO AVAILABILITY. ALLERGEN INFORMATION. NON-GLUTEN MENU IS AVAILABLE UPON REQUEST. IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE SPEAK TO OUR TEAM FOR MORE INFORMATION. OUR KITCHENS CONTAIN MANY INGREDIENTS AND SO WE CANNOT GUARANTEE THE TOTAL ABSENCE OF NUTS, GLUTEN, OR OTHER ALLERGENS. MENU DESCRIPTIONS DO NOT CONTAIN ALL INGREDIENTS. OUR FRYERS ARE USED TO COOK DIFFERENT PRODUCTS SO WE CANNOT GUARANTEE TOTAL ABSENCE OF ANIMAL PRODUCTS OR ALLERGENS. A FULL LIST OF ALLERGENS IN EACH DISH IS AVAILABLE FOR YOUR PEACE OF MIND. ALL PRICES INCLUDE VAT. A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL.