

24 DECEMBER · 6-9PM · LAST SEATING 8.30PM

Christmas Eve, not a turkey in sight

The Chef's Table

STARTERS

Rosemary Bread & Olives **V · VE**

G*

French Onion Soup **V · VE***

Cheddar croutons

G* · D*

Deep-Fried Vegetable Gyoza **V**

Lime & coriander sweet chilli sauce

G · E · SD · S · SE

Ham Hock Terrine & Brioche

Caper berries, onion chutney

G · SD · D · E

Crispy Duck Salad

Ginger risotto cake, plum & hoisin

G · E · SD · S · SE

Mediterranean Prawns

Garlic butter, soda bread

C · D* · G*

MAINS

Venison Steak

Creamed cabbage, bubble & squeak,
rosemary redcurrant sauce

D* · SD

Roasted Supreme of Chicken

Gratin dauphinois, tomato garlic & basil,
tenderstem broccoli

D · SD

Roasted Lamb Rump

Mashed potato, broad beans,
tenderstem broccoli, rosemary jus

D* · SD*

Salmon & Spinach en Croûte

Tenderstem broccoli, glazed carrots,
béarnaise sauce

D* · SD* · F · G

Lemon, Pea & Turmeric Risotto **V · VE**

Parmesan, crispy onion

D* · SD · G*

Traditional Fish & Chips

Mushy peas, tartar sauce

F · G* · SD* · D* · E*

Aberdeen Angus Beef Burger

Bacon, cheese, red onion chutney,
lettuce, tomato, chips

G* · D* · SD*

Cauliflower, Kale & Three-Cheese
Burger **V**

Red onion chutney, lettuce, tomato

G · D · N · MU · SD*

10oz Sirloin Steak

Herb garlic butter, onion rings, chunky
chips

D* · G*

DESSERTS

Coconut & Lime Panna Cotta **V · VE**

Mango & chilli salsa

Dark & White Chocolate Brownie **V**

Honeycomb ice cream

G · D

Hot Apple Gyoza **V · VE**

Vegan coconut ice cream

G · D*

Chocolate & Caramel Tart **V · VE**

Vegan coconut ice cream

N

Bakewell Cheesecake **V**

Cherry compote

G · D

Toffee Apple Crumble **V**

Vanilla ice cream

G · D

2 Courses £30 adult · £20 child ♦ 3 Courses £38 adult · £25 child

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UNDER 5'S EAT FREE · ADD A CHEESEBOARD £9 PER PERSON