

AVAILABLE 4-24 DECEMBER

Festive Dining Menu

STARTERS

Rosemary Bread & Olives **V · VE**

Warm rosemary focaccia, marinated
Mediterranean olives

G

Smoked Mackerel Rillettes

Caper berries, savoury lemon curd,
toasted brioche

F · G · E · D

Butternut Squash Soup **V · VE**

Roasted pumpkin seeds, sourdough

G*

Chicken & Herb Terrine

Fig chutney, pickled onions, soda bread

G · SD

MAINS

*Served with lemon thyme roast potatoes, honey-glazed carrots & parsnips, garlic
Brussels sprouts (D*)*

Classic Roast Turkey

Pigs in blankets, stuffing balls, pan gravy

G*

Coronation Cauliflower & Lentil

Pie **V · VE**

Curried cauliflower velouté

MU · VE · G*

Roast Beef

Yorkshire pudding, pan gravy

G* · E*

Fillet of Seabass

Celeriac, ginger & garlic purée,
lemongrass turmeric sauce, Asian mix

F · CE · D*

DESSERTS

Christmas Pudding **VE***

Brandy sauce

G* · D*

White Chocolate & Raspberry

Cheesecake **V**

Pistachio ice cream

G* · D · N*

Dark Chocolate Tart **V**

Cherry compote, cherry & clotted cream

ice cream

G · SD · D

To finish · coffee & mince pies

LUNCH · 12-3PM

£30

2 COURSES

£37

3 COURSES

DINNER · 6-9PM

£32

2 COURSES

£39

3 COURSES

ADD A CHEESEBOARD FOR THE TABLE · **£9 PER PERSON**