



FESTIVE MENU

STARTERS

Roasted Root Vegetable Soup

Lemon Thyme, Cream
(v)(vg)(gf)(df)

Chicken & Smoked Ham Hock Terrine

Pickled Carrots, Crostini, Plum & Apple Chutney
(gf) (df)

Honey Glazed Goat Cheese Gratin

Figs, Roasted Walnuts, Rosemary Focaccia
(v)(gf)

MAINS

Turkey & Cranberry Stuffing Roulade

Honey-Glazed Carrots & Parsnips Brussel Sprouts, Pigs in Blanket, Roast Potatoes, Cranberry
Red Wine Jus
(gf)(df)

Seared Salmon Fillet

Garden Peas Puree, Rosemary New Potatoes Cakes, Brussel Sprouts, Beurre Blanc Sauce
(gf)

Vegetable Wellington

Mashed Potato, Cavolo Nero, Brussel Sprouts, Vegan Gravy
(v)(vg)

DESSERTS

Traditional Christmas Pudding

Brandy Sauce, Red Currant
(v)(vg)(gf)(df)

New York Cheesecake

Berry Compote
(v)(gf)

Rhubarb & Apple Crumble

Vanilla Custard
(v)(vg)(gf)(df)

TWO COURSES £34

THREE COURSES £39

*All our prices are inclusive of VAT at the prevailing rate,
Please ask our staff about the ingredients used in our dishes and any allergen information.*

A discretionary service charge of 125% will be added to your final bill.

Any dish with (v) - Vegetarian (vg) - Vegan (gf) - Gluten Free (df) - Dairy Free next to them can be adapted for the dietary requirements. Please make sure that when ordering this is clearly indicated.

All Bookings require a pre order no later than 7 days prior to the event

Bookings of 8 and over require a minimum of £10pp deposit