



CHRISTMAS MENU

2 COURSES £26 | 3 COURSES £30

STARTERS

SMOKED SALMON & PRAWN COCKTAIL
Marie rose, brown bread & butter

SMOKED HAM HOCK TERRINE
Prosciutto crisp, compressed melon, tarragon (GF N)

CELERIAC & TRUFFLE SOUP
Sage oil, toasted seeds, focaccia (V)

MAIN COURSES

24HR STOUT & BLACK TREACLE OX CHEEK
Pommery mustard mash, roasted root vegetables,
sautéed cavolo nero, stout sauce (GF N)

STUFFED TURKEY ROULADE
Fondant potato, chipolata, sauteed brussel sprouts,
roast trimmings, turkey gravy (GF)

**ROAST BUTTERNUT SQUASH & SMOKED GOAT'S
CHEESE RISOTTO**
Sage pesto, toasted seeds, sage oil (V GF)

MARKET FISH
Sautéed new potatoes, ratatouille,
tenderstem broccoli, salsa verde (N GF)

DESSERTS

CHRISTMAS PUDDING
Brandy sauce, redcurrants (V)

DARK CHOCOLATE MOUSSE
Caramelised bananas, candied hazelnuts, caramel ice cream (V N)

AFFOGATO
Mincemeat pinwheel (V)

V - Vegetarian VG - Vegan VO - Vegetarian option VGO - Vegan option GF - Gluten free GFO - Gluten free option available N - Nuts

If you have any intolerances or allergies, please speak to a member of staff. Dishes are prepared in an environment where there is a risk of cross contamination from allergens. Not all allergens are listed on the menu and we cannot guarantee absence of allergens.