

# Christmas



## M E N U

2 COURSES £26

3 COURSES £32

### STARTERS

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Chicken Liver Parfait, Cider & Apple  
Chutney, Toasted Sourdough

Winter Squash & Coconut Spiced  
Soup with Sourdough (v) (vg)

Stilton Mushrooms, Toasted  
Ciabatta, Chives & Balsamic (v)

Smoked Salmon, Shaved Daikon, Dill  
Crème Fraiche & Crostini

### MAINS

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Roast Turkey, Pigs in Blankets,  
Stuffing & All the Trimmings

Braised Beef Bourguignon,  
Horseradish Mash, Parsnip Crisp (gf)

Mushroom, Brie and Cranberry  
Wellington & All the Trimmings  
(v)

Panfried Seabass Fillet, Crushed New  
Potatoes, Green Beans & Salsa Verde  
(gf)

Red Lentil & Cashew Nut Roast with  
Trimmings (vg) (v) (gf)

### DESSERTS

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Christmas Pudding, Brandy Sauce (v)

Salted Caramel Cheesecake, Dulce  
de Leche (v)

Passion Fruit Posset & Shortbread

Double Chocolate Brownie with  
Vanilla Ice Cream (gf)

Vegan Waffle, Vegan Ice Cream &  
Chocolate Sauce (vg)(v)

Selection of Cheeses (£3  
Supplement)

The Christmas menu is available for prior bookings only from Monday, 27th November. It's available for Lunch & Evening times Monday – Saturday until Saturday, 23rd December. For parties over 15 persons, a designated seating time for your meal will be provided. To make a reservation, please reach out by email, phone, or visit us in-house. Your booking will be confirmed upon receipt of a £10 deposit per person. We'll follow up to take your party's order.

Please note: The deposit is non-refundable if you cancel later than 48 hours' notice. For any no shows on the day, we reserve the right to charge the total price of the meal.