

Set Menu

STARTER

Smoked Salmon Platter

Avocado Dressing | Lemon Gel | Pickled Onions | Baby Potato | Croutons

Soup of the Day \square • (v)

Served with Artisan Bread

Slow Cooked Chicken Terrine

Plum & Apple Chutney | Watercress | Brioche

Marinated Burrata (v) *

Winter Spiced Super Salad

MAIN

Fish of the Day

Buttered New Potatoes | Spinach | Mussels | Fish Velouté

Roast Turkey Breast

Turkey Thigh | Pork Stuffing | Brussels Sprouts | Carrot | Parsnip | Roast Potatoes

Char-Grilled 8oz Sirloin Steak *

(+£5 supplement)

Confit Field Mushroom | Cherry Tomatoes | Triple Cooked Chips

Field Mushroom & Spinach Wellington (v)

Charred Tenderstem Broccoli | Roast Garlic Mash | Vegetarian Demi-Glace

SIDE

Peppercorn Sauce *	£3	Creamed Mashed Potato * (v)	£4
Rich Beef Gravy *	£3	House Salad * \square (v)	£4
French Fries • (vg)	£4	Mixed Vegetables * \square (v)	£4
Sweet Potato Fries • (vg)	£5		

DESSERT

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Plum | Kiwi | Spiced Orange Sorbet

Chocolate & Strawberry Yule Log

Strawberry Puree | Chantilly Cream

Butternut Squash Cheesecake

Cinnamon Tuile | Blackberry Gel

Warm Christmas Pudding

Cherry Compote | Pecans | Rum Custard

Two courses, £30.00 | Three courses, £35.00

* – Gluten Free | (v) – Vegetarian | (vg) – Vegan | • – Gluten Free Option Available | \square – Vegan Option Available

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

If you have a food allergy, intolerance, or sensitivity, please let your server know before you place your order.

Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes.