



FESTIVE MENU

STARTERS

Spiced Butternut Squash Soup; sourdough, whipped sea salted butter (v)(pbo)
King Prawn Cocktail; sriracha marie rose, lettuce, toasted sourdough, whipped salted butter
Doleelatte Blue Cheese; mulled pear, caramelised pecans, chicory, sweet-pickled cucumber (v)
Chicken Liver & Brandy Parfait; sourdough, beetroot & horseradish chutney

MAINS

Roast Turkey; pigs in blankets, roast potatoes, parsnips, carrots, brussel sprouts,
braised red cabbage, sprouting broccoli, red wine gravy
Boeuf au Vin; potato & truffle gratin, brussel sprout & pancetta fricassée
Salmon en Croûte; sprouting broccoli, butternut squash, dill & caper hollandaise
Nut Roast Crumble; roast potatoes, parsnips, carrots, brussel sprouts,
braised red cabbage, sprouting broccoli, vegetarian red wine gravy (pb)

DESSERTS

Traditional Christmas Pudding; brandy sauce (v)(pbo)
Chocolate Orange Tart (pb)
Black Forest Cheesecake (v)
Sticky Toffee Pudding; caramelised pecans, cinnamon crème anglaise (v)

ADD CHEESE FOR THE TABLE £5PP



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (v) vegetarian (pb) plant-based ingredients (pbo) plant-based option available.