

#### **STARTERS**

Butternut squash, orange & chestnut soup (v)

Chicken liver parfait, caramelised onions, winter pickles, sourdough toast

Quinoa, avocado, mizuna, beetroot & pumpkin seed salad (v)

Whisky oak smoked salmon, orange, pomegranate & mizuna salad

## MAINS

## All served with goose fat roast potatoes, honey roasted carrots & parsnips

Crown of English rose turkey, pigs in blankets, stuffing, bread sauce, winter greens, chestnuts Beetroot, fennel & mixed nut roast, Bloody Mary sauce, olive oil roast potatoes & Jerusalem artichokes (v)

Pan roast salmon, fennel & smoked bacon pearl barley, mixed herb gremolata

# **PUDDINGS**

Figgy pudding, salted caramel ice cream

Pear, fig, honey & cinnamon tart, crème fraîche ice cream

Bramley apple & cranberry crumble, custard

## 2 Courses £29 3 courses £33

Children's portions are available for most dishes. Please ask for more details. A discretionary 10% service charge will be added to your bill for groups of 8 or more. (V) suitable for vegetarians. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.