

CHRISTMAS MENU

STARTERS

Wild mushroom soup, chive cream v.

Chapel and Swan oak smoked salmon, roasted beetroot and orange

Duck liver pâté, toasted sourdough bread, house pickles

Roasted pumpkin and candied beetroot, quinoa salad v.

MAINS

Cod loin, lemon and caper herb crust, mash, red wine jus

British roast turkey with sage and apricot stuffing, pig in blanket

Salt baked celeriac, roasted leek and sweet potato Wellington,
Bordelaise sauce v.

Slow braised beef bourguignon, mash

Chargrilled Surrey Hills sirloin steak 240g and Bordelaise sauce (£5.00 supplement)

All mains served with roast carrots, brussels sprouts, and roast potatoes

SIDES

Cauliflower cheese (serves 2-3) £6.50 | Red cabbage £4.75 | Chips £4.50

Creamy mash £4.50 | Davy's pigs in blankets with cranberry sauce £7.25

DESSERTS

Christmas pudding with clotted cream or Bailey's cream

Chocolate brownie, hot chocolate sauce, hazelnuts, vanilla ice cream v.

Chocolate and cherry trifle

British cheese plate

Tuxford and Tebbutt Stilton v., Cotswold Brie v., Westcombe Cheddar, grapes,
ale chutney, biscuits

THREE COURSES £37.50 PER PERSON

Includes £1.00 charity donation to The Drinks Trust.

V. VEGETARIAN VE. VEGAN

Please note this is a sample menu, dishes may vary. **Please ask a member of the team should you require any allergen information. A £10 deposit per person will be required to secure your booking.** All prices include VAT. A discretionary service charge of 12.5% will be added to your bill.