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# SET MENU

3 COURSES £47.5

## STARTERS

**Roasted butternut squash soup**, crispy sage, toasted pumpkin seeds (PB/GF)

**Baked feta**, honey & thyme, salt & pepper toast (GF on request)

**Venison & brandy pâté**, mini soda bread, cherry jam (GF on request)

**Prawn cocktail**, iceberg, pickled samphire, lobster Marie Rose (GF)

**Crispy ham hock**, celeriac remoulade, burnt apple ketchup

## MAINS

**Roast turkey breast**, roasted potatoes, sprouts, red cabbage, maple roasted carrots & parsnips, pig in blanket, stuffing, gravy (GF on request)

**Fillet of seabass**, crushed herb potatoes, samphire, tartare hollandaise, blistered tomatoes (GF)

**Braised featherblade of beef**, clotted cream mash, buttered greens, bourguignon gravy (GF)

**Roasted celeriac**, sprouts, red cabbage, maple roasted carrot & parsnip, cauliflower cheese croquette, chestnut jus (PB/GF on request)

**Porchetta**, bacon & thyme potato cake, mulled red cabbage, burnt apple purée

## PUDS

**Christmas pudding**, brandy custard

**Chocolate & orange cheesecake**, brûléed clementines

**Mulled wine poached pear**, cranberry granola, Chantilly cream (PB/GF)

**Treacle tart**, cinnamon clotted cream (V)

**Cheeseboard**, Coastal cheddar, Cropwell Bishop Stilton, ale chutney, frozen grapes & biscuits (GF on request)

## FOR THE TABLE

<b>Pigs in blankets</b>	<b>£7</b>
<b>Coastal cheddar cauliflower cheese</b> (V)	<b>£6</b>
<b>Brussels sprouts</b> , crispy bacon & chestnuts (V on request / GF)	<b>£6</b>
<b>Mulled red cabbage</b> (PB / GF)	<b>£5</b>
<b>Sage &amp; onion stuffing balls</b> (PB / GF)	<b>£5.5</b>

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