



CHRISTMAS SET MENU

Monday - Wednesday | 2 courses £34.00 | 3 courses £40.00
Thursday - Saturday | £44.00

STARTERS

Roasted Celeriac & Truffle Soup crispy kale, bread (vg, gfo)

Ham Hock & Wholegrain Mustard Terrine cider jelly, apple & jalapeño ketchup, crostini (df, gfo)

Sweet Potato & Spinach Bon Bon roasted beetroot hummus, lavash, fried chickpeas (vg)

Smoked Salmon Pate granary bread, pickles (df, gfo)

MAINS

Roast Turkey pigs in blankets, honey roasted root vegetables, stuffing, roast potatoes, brussels sprouts, yorkshire pudding, gravy (dfo, gfo)

Winter Squash & Chestnut Mushroom Wellington maple roasted root vegetables, roast potatoes, vegan gravy (vg, n)

Spiced Root Vegetable & Cannellini Bean Casserole black cabbage, marinated roasted cauliflower steak, herb oil (vg, gf)

Roasted Cod Loin gremolata, orange braised fennel, sauté kale, potato rosti, fish velouté (gfo, dfo)

Steak & Ale Pie mash potatoes, buttered greens, gravy

DESSERTS

Apple & Winter Berry Crumble granola topping, warm custard (vgo)

Dark Chocolate Delice chocolate soil, burned tangerine, orange jelly (gf, n, vg)

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream (v, gf)

“Banoffee Pie” banana parfait, chantilly cream, caramelised banana, short bread (v, gfo)

