



CHRISTMAS SET MENU

Monday - Wednesday | 2 courses £33.00 | 3 courses £39.50
Thursday - Saturday | £39.50

STARTERS

Roasted Tomato, Red Pepper & Chilli Soup warm bread (vg, gfo)

Chicken Liver Parfait pickled mushrooms, toasted sourdough (gfo)

Mushroom & Walnut Pithivier spinach puree, rocket pesto (vg, n)

Prawn Cocktail baby gem, cocktail sauce, lemon, bread (df, gfo)

MAINS

Roast Turkey parsnip puree, red cabbage, carrots, sprouts, roast potatoes,
pigs in blanket, gravy (dfo, gfo)

Slow Cooked Feather Blade potato fondant, roasted carrots, ale braised shallots, gravy (gf)

Sea Bass Fillet pea velouté, buttered fine beans, crispy leeks, lemon (gf, dfo)

Roasted Beetroot & Feta Risotto rainbow chard, spring onions, dill oil, pine nuts (gf, n, vg)

Steak & Ale Pie mash potatoes, buttered greens, gravy

DESSERTS

Christmas Pudding Bread & Butter Pudding whiskey cream (v)

Apple & Pear Crumble vegan vanilla ice cream (vg)

Dark Chocolate Crèmeux warm brownie bites, nut praline, sour cherry, cherry gel (v, gf, n)

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

