FESTIVE MENU

3 course menu 43.00

Add a glass of Prosecco 6.50 | Add a glass of Champagne 12.00

STARTERS

Chicken Liver & Brandy Parfait, plum & sloe chutney, toasted sourdough

Whisky Smoked Salmon, capers, horseradish crème fraîche, rye bread

Rosemary & Garlic Brie Wedges, cranberry & mulled spice chutney, rocket tomato salad (v)

Butternut Squash & Spiced Pumpkin Soup, pumpkin seeds, toasted sourdough (ve)

MAINS

Hand-Carved Turkey Breast, Cumberland pig in blanket, fig & caramelised onion stuffing, thyme-roasted potatoes, parsnips & carrots, shredded Brussels sprouts & chestnuts, red wine gravy

Blade of Beef, buttery mash, braised red cabbage, roasted carrots, pangrattato, red wine gravy (+3.00)

Festive Three Bird Pie, turkey, chicken & duck in a white wine sauce with mash, braised red cabbage, red wine gravy

Root Vegetable, Cranberry & Nut Roast^, thyme-roasted potatoes, carrots & parsnips, shredded Brussels sprouts with chestnuts, gravy (ve)

Pan-Roasted Salmon Fillet, king prawns, caper & dill butter, lemon olive oil crushed potatoes

FOR THE TABLE

3 sides to share for 12.00

Cumberland Pigs in Blankets | Creamed Spinach (v) | Camembert Mash (v)

DESSERTS

Salted Caramel Profiteroles, blackcurrant, redcurrant & raspberry sauce (v)

Sticky Toffee Christmas Pudding, vanilla double cream custard (v)

Dark Chocolate Torte, blackcurrant sorbet (v)

Bramley Apple, Plum & Cranberry Crumble, vanilla double cream custard (v)
vegan option available (ve)

British Cheeses, savoury biscuits, rye bread, plum & sloe chutney, grapes (v) (+5.00)

FESTIVE MENU

A discretionary 10% service charge may be added where table service is available.
If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order (before booking and at the time of your visit). Our menu descriptions do not include all ingredients or allergens. Full allergen information will be available from August to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please speak to a member of our staff at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. *= contains alcohol. Fish dishes may contain small bones. ^Our nut roast contains walnuts, almonds, and hazelnuts.