



THE FESTIVE MENU

STARTERS

French Onion Soup, Gruyère crouton, Mini Loaf

Chicken Liver Parfait, Spiced Plum Chutney, Toasted Brioche & Dressed Leaves.

Smoked Scottish Salmon

Pickled Cucumber, Horseradish Crème Fraîche, Capers and Rye Bread.

Crispy Brie (V), Cranberry & Port compote, Winter Leaves & Toasted Walnuts.

Salt & Pepper Squid, Garlic Aioli, Lemon & Rocket.

MAINS

Traditional Roast Turkey

Slow Braised Blade of Beef

Served with Roast Potatoes, Roasted Roots, Christmas Cabbage, Pigs In Blankets, & Redcurrant Gravy

Pan-Roasted Seabass,

Herb Potato Cake, Tenderstem Broccoli, Samphire & Lemon Butter

Wild Mushroom, Brie & Cranberry Wellington (V)

Roast Potatoes, Roasted Roots, Sprouts, Christmas Cabbage, Stuffing & Vegetarian Gravy

10oz Dry-Aged Sirloin Steak

Skinny fries, Roasted Tomato, Mushroom and Peppercorn Sauce.
+ £8

DESSERTS

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream

Chocolate Orange Delice, Orange Mascarpone and Honeycomb

White Chocolate Cheesecake, Winter berry Compote

British Cheese Board; Cheddar, Stilton, Brie, Chutney & Biscuits +£4

TWO COURSES £29 - THREE COURSES £35

