

Christmas Menu

· Starters ·

ROASTED CELERIAC & TRUFFLE SOUP with freshly baked bread (ve) (gf upon request)

DUCK TERRINE with bread tuile and chutney (df) (gf upon request)

SAVOURY CHOUX BUN with salmon mousse and cauliflower purée

BEETROOT TARTARE goat-curd mousse, pickled beetroot, walnuts (v) (gf)

· Mains ·

ROAST SIRLOIN OF BEEF and Yorkshire pudding

TURKEY BREAST with sage & onion stuffing (gf) (df)

CRANBERRY & LENTIL NUT ROAST with vegan gravy (ve) (gf)

WILD MUSHROOM LENTIL & CABBAGE WELLINGTON with gravy (v)

PAN FRIED SALMON FILLET with cauliflower purée and roasted cauliflower (gf)

All mains, apart from Salmon, are served with roast potatoes, winter greens,

maple glazed carrots and gravy

· Desserts ·

CHOCOLATE BROWNIE (v) (gf)

STICKY TOFFEE PUDDING (v)

HIBISCUS & MULLED WINE POACHED PEAR toasted macadamia (ve) (gf)

TRADITIONAL CHRISTMAS PUDDING with Baileys cream (v)

CHEESE SELECTION with homemade chutney + £3 surcharge

A discretionary 10% service charge will be added to your bill

Drinks Menu

· Welcome Drinks ·	
GLASS OF PROSECCO	7
GLASS OF CHAMPAGNE	12
BLACKBERRY ROYALE	8
MULLED WINE	6
· Wine ·	
HOUSE WINE 1/2 bottle of house white or red	11
CLASSIC WINE 1/2 bottle of classic white or red	13
PREMIUM WINE 1/2 bottle of premium white or red	16
· Packages ·	
2 BOTTLES OF BELU WATER still or sparkling	4
BUCKET OF 6 BEERS	26
6 BOTTLES OF HOUSE WINE	125
6 BOTTLES OF CLASSIC WINE	145
6 BOTTLES OF PREMIUM WINE	185
6 BOTTLES OF PROSECCO	170
6 BOTTLES OF MOËT & CHANDON CHAMPAGNE	400

