

CHRISTMAS MENU

● TO BEGIN

Minestrone Soup V + G.F.A + D.F.A

Mixed vegetables, tomato broth and orzo pasta topped with French pistou and cheddar shards.

Arancini

Home cured black bacon and pecorino risotto balls with a charred red chilli, fresh oregano and roasted tomato salsa.

Chermoula Prawns G.F.A

Greenland Prawns mixed with chopped avocado, lime, and a chermoula crème fraiche over warm mini crumpets.

● MAIN EVENT

Roast Turkey G.F.A + D.F.A

Roasted turkey breast with sage and onion stuffing, creamy mash, pig in blanket and rich turkey gravy.

Braised Rump of Beef G.F.A + D.F.A

Braised Maudsley farm rump of beef, crushed potato and shallot croquette, Yorkshire pudding and brandy cream reduction.

Salmon En Crouste

Oven baked fresh salmon fillet wrapped in puff pastry with baby spinach, mascarpone and chervil, homemade sea salt and black pepper crisps.

All served with seasonal vegetable selection and roast potatoes.

Winter Vegetable Pastilla V + D.F.A

Roasted vegetables and potato filo pastry pie with rich mushroom and port gravy served with chunky chips.

● TO FINISH

Sticky Toffee Christmas Pudding

Homemade sticky toffee Christmas pudding with rum toffee sauce and vanilla ice cream.

Black Forest Trifle G.F.A

Layers of light sponge with cherry compote, whipped cream and dark chocolate.

Iced Mousse G.F.A

Tuille basket filled with iced lemon mousse topped with raspberry jelly.

Please ask for our dairy free dessert option.

1 Course £19

2 Course £23

3 Course £28

All food served from 12-8pm Monday-Saturday. Our dishes don't always mention every ingredient.
For full allergen information please ask a member of staff.

G.F.A - Gluten Free Available
D.F.A - Dairy Free Available
V - Vegetarian