

CHRISTMAS MENU

● TO BEGIN

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

Winter greens soup, herb cream and beetroot crisps.

Croquettes

Three cheese and smoked ham croquettes
with Romesco Sauce.

Salmon Rillettes G.F.A

Fresh and smoked salmon, flaked with crème fraîche
and lilliput capers, potato and dill pancakes.

● MAIN EVENT

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

Roasted turkey breast with sage and onion stuffing, creamy
mash, pigs in blankets and rich turkey gravy.

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

Slow braised rump of beef over colcannon with Yorkshire
pudding, roasted shallots and port gravy.

Haddock Fillets G.F.A + D.F.A

Panko-coated fresh haddock fillets, red prawn coconut curry
with sticky rice and crispy kale.

Roasted Vegetable Pie V + D.F.A

Roasted Winter vegetable pie in a homemade sage and
rosemary pastry with mushroom and onion gravy.

● TO FINISH

Sticky Toffee Christmas Pudding

Homemade sticky toffee Christmas pudding
with rum butterscotch sauce.

Vanilla Brûlée G.F.A

With mulled fruits and tuille biscuit.

Chocolate Framboiser

Layers of light chocolate sponge, mousse and raspberry syrup.

Please ask for our vegan dessert option.

1 Course £18

2 Course £23

3 Course £27

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