



CHRISTMAS MENU

STARTERS

Braised ham hock, cheddar cheese hash brown, Charcutière sauce

*Hot smoked salmon fishcake, poached egg, petit pois, tomato
Leek and potato soup, chive Crème fraîche, toasted baguette
(v,vga)*

MAINS

Butter roasted turkey breast, pigs in blankets, red wine sauce

Herb roasted pork loin, wholegrain mustard jus

Pan fried seabass, sauce vierge

Turmeric & tahini roasted cauliflower, chervil velouté (v,vga)

*All served with roast potatoes, honey-roasted carrot &
parsnip, creamed sprouts*

DESSERT

*Raspberry & pistachio tart, vanilla icecream, raspberry
compote (v)*

Burnt Basque cheesecake, orange marmalade (v)

Chocolate truffle brownie torte, winter berry compote (vg)

Individual cheese board (£5 supplement)

2 COURSES £36 // 3 COURSES £45