



CHRISTMAS MENU

STARTERS

Ham hock terrine, piccalilli, pea shoots, shallot dressing

Beetroot cured salmon, dill yoghurt, capers

Cider & onion soup, cheese crostini [vga]

MAIN COURSE

Roast Turkey, pigs in blankets, creamed sprouts, stuffing

Roast pork loin, apple sauce, braised cabbage

Pan seared cod, samphire, caper & dill beurré blanc

Rosemary + garlic baked celeriac steak, braised cabbage [vg]

All served with roast potatoes, carrots, parsnips and red wine jus

DESSERT

Christmas pudding, brandy sauce, cranberry

Crème brûlée tartlette, raspberries

Salted caramel chocolate tart, chantilly, winter berry compote

Blackcurrant cheesecake, raspberry coulis [vg]

Cheeseboard [£4 supplement]

2 courses £34 3 courses £42

Please make us aware of any allergies. [vg] = vegan [vga] = vegan available.
A discretionary service charge of 10% is added to all Christmas bookings