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Christmas Menu 2023

2 courses £34.95

3 courses £39.95

Prosecco on arrival £6.95

*Complimentary nibbles on arrival for the table:
Marinated olives, Hummus, Homemade bread*

Starters:

Chicken liver parfait, toasted brioche, fig chutney.
Warm goats cheese salad with honey chilli glaze, roasted red peppers & walnuts (v).
Beetroot cured salmon gravlax, horseradish cream, toasted sourdough bread.
Butternut squash soup, ricotta, toasted seeds (v).
Mushroom & green lentils pate, pickled cucumber, toasted ciabatta (vg).

Mains:

Cornfed chicken breast, stuffing, pigs in blankets, duck fat roasted potatoes, honey glazed Chantenay carrots and parsnips, Brussel sprouts and bacon, roasting juices, cranberry sauce.
Moroccan baked aubergine, green beans, filo pastry, homemade harissa (vg).
Seared salmon, wilted spinach, Champagne and chives butter sauce, toasted seeds. (gf)
Lamb stew, baby onions and carrots, dauphinoise potatoes, rosemary & red wine jus.
Ceps ravioli, tomato concasse, olive oil basil and toasted pine nuts, parmesan (v).

Deserts:

Traditional Christmas pudding, Brandy custard (v).
Sticky toffee pudding, salted caramel sauce, vanilla ice cream (v).
Traditional crème brûlée, shortbread biscuit (v).
Chocolate and orange tart (Vegan/GF).

Mince pies and coffee £3.95

v- vegetarian vg- vegan GF- gluten free

All dishes may contain allergens.

If you have any concerns, please ask staff for details

Optional 12.5% service may be added.

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