



+ FESTIVE MENU

3 Courses from £41 per person

Starters

- Wild mushroom arancini, crematta, garlic aioli (vg)
- Parsnip, chestnut & cranberry soup, focaccia croutons (vg)
- Chicken liver parfait, red onion marmalade, truffle butter, toasted sourdough
- Prawn cocktail, baby gem, avocado, Bloody-Mary dressing

Mains

- Roast turkey breast, cranberry stuffing, pigs in blankets, maple roast roots, roast potatoes, winter greens
- Confit Gressingham duck leg, belly pork cassoulet, Toulouse sausage, sticky red cabbage
- Pan-fried seabass, rosemary potatoes, tenderstem broccoli, salsa verde, red wine & redcurrant syrup
- Beetroot, spinach, pine nut & cashew wellington, maple & thyme carrots, winter greens, vegan gravy (vg)
- 28-day aged sirloin, tomato confit, watercress, triple-cooked chips, peppercorn sauce *£5 supplement*

Desserts

- Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v)
- Chocolate & Amaretto tart, honey ice cream (v)
- Christmas pudding, brandy cream (v)
- Apple & winter berry crumble, custard (vg)
- Colston Basset Stilton, Quicke's Mature Cheddar, chutney, black grapes & Carr's water biscuits *£6 supplement*

For the table *£7 per item*

- Pigs-in-blankets, honey & mustard | Sprouts, Pecans, Pancetta
 - Truffled cauliflower cheese | Maple glazed Christmas veg (vg)
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