



**3 COURSES £15.00**

**Including juice**

## STARTER

Cep mushroom velouté, winter truffle Pangritata (V)

Kale & quinoa salad, chicory, pomegranate, almonds (VG)

Terrine de Campagne, pistachio, fig preserve, sourdough toast

## MAIN

Corn fed chicken goujons, kale, sauce gribiche

Roast cod, mash potatoes, herb beurre blanc

Festive stuffed turkey breast, glazed root vegetables, Turkey jus

## DESSERTS

Chef's Ice cream and sorbet of the day

Chocolate Brownie, vanilla ice cream

Warm Christmas Pudding, vanilla ice cream

All prices included VAT at the current rate  
13.5% discretionary service charge will be added  
Please be aware that some dishes may contain nut traces  
If you have any specific allergies, please inform a manager immediately