



To start

- Roast carrot and parsnip soup - kale crisp - warm sourdough (VG)
Goats cheese panna cotta - beet puree - honey glazed walnuts - roast fig - sourdough crisp
Pigeon breast - celeriac puree - blackberry red wine jus - parsnip crisp (GF)
Smoked haddock arancini - masala sauce - poached egg
Vegan whipped feta - sticky date walnuts - hot maple drizzle - toasted sourdough (VG)

Main

All main meals served with a side of green vegetables

- Turkey paupiette - Yorkshire pudding - roast potatoes - braised red cabbage - gravy (GFO)
Sea bass & crayfish - squash velouté - hasselback potatoes - purple sprouting broccoli
Braised lamb shank - dauphinoise potatoes - sautéed garlic, bacon brussel sprouts - port jus (GF)
Roast sirloin - Yorkshire pudding - roast potatoes carrots & parsnips - peppercorn sauce (GFO)
Butternut squash, mushroom & kale pithivier - onion gravy- crushed potatoes - peas & leeks (VG)
Pan fried duck breast - black pudding croquette - crushed potatoes - orange brandy sauce

Dessert

- Triple chocolate brownie - vanilla ice cream
Apple & blackberry crumble - custard
Christmas pudding - brandy sauce
Chocolate & cherry tart - berry compote (VG)
Lemon cheesecake - lemon curd topping (GF)
Trio of salted caramel - double chocolate - clotted cream ice cream (GF)
Duo of blackcurrant & Prosecco sorbet (VG)(GF)

2 course 29

3 course 34