



CHRISTMAS

£32.95 2 courses / £36.95 3 courses

STARTERS

Celeriac soup – truffle oil, celeriac rémoulade (v) (df) (pb) (gf)

Ham hock terrine – sour dough toast, piccalilli *

Smoked salmon & thousand island prawns – brown bread *

Broccoli & goat's cheese tartlet – balsamic glaze, mixed leaves (v)

MAIN COURSES

Roast turkey – roast potatoes, chestnut stuffing, pigs-in-blankets, braised brussels sprouts with bacon butter, roast carrot & parsnip, braised red cabbage, red wine gravy *

Game pudding – venison, partridge, rabbit, Rumbledethump mash, braised red cabbage, game & port jus

Mushroom & red wine pithivier – roast potatoes, braised brussels sprouts, roast carrot & parsnip, braised red cabbage, plant-based red wine gravy (v) (df) (pb)

Roast supreme of salmon – bearnaise sauce, fondant potatoes, tenderstem broccoli (gf)

Slow-braised lamb shank – truffled mash, braised carrots, lamb jus (gf)

DESSERTS

Traditional Christmas pudding – brandy custard (v)

Winter berry pavlova – blackcurrant compote (v)

Vanilla pana cotta – rum & raisin syrup (gf)

Plant-based raspberry Eton mess (v) (df) (pb) (gf)

Tea / coffee & mini mince pie – £3 pp supplement

A discretionary service charge of 12.5% will be added to tables of 6 or more guests

If you have an allergy please discuss this with a team member prior to ordering. Whilst a dish may not contain a specific allergen, our food is prepared in areas where cross contamination may occur. Game meats may contain shot.

(v) = vegetarian (df) = dairy-free (gf) = gluten-free (pb) = plant-based

*this dish can be adapted to be gluten-free