

CHRISTMAS LUNCH

2 courses £21 / 3 courses £26

STARTERS

Duck liver mousse, forest fruits, cherry reduction, herb crostini
Salmon gravlax, horseradish cream, pickled fennel, heritage tomato salsa
Roasted celeriac, white truffle, hazelnut soup

MAINS

Roast turkey, bacon rolled chipolata, sage & onion stuffing, rich turkey gravy

Stone bass, nduja, clam chowder

Vegetarian Wellington

All the above are accompanied with roast potatoes, honey glazed parsnips, carrot & swede puree, broccoli & leek gratin & buttered baby Brussel sprouts

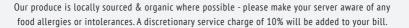
DESSERTS

Christmas pudding
Sticky toffee pudding, caramel sauce, vanilla ice cream
Chocolate brownie, caramel pecan ice cream
Lemon posset, berry compote, shortbread biscuit



CHRISTMAS MID WEEK OFFER

10% off your food bill Monday to Wednesday throughout December, excluding Christmas eve.





CHRISTMAS DINNER

3 courses £35

STARTFRS

Duck liver mousse, forest fruits, cherry reduction, herb crostini

Beetroot terrine, whipped goats cheese, candied walnut

Salmon gravlax, horseradish cream, pickled fennel, heritage tomato salsa

Roasted celeriac, white truffle, hazelnut soup

MAINS

Roast Striploin of Clannaborough farm beef, Yorkshire pudding, horseradish sauce
Roast turkey, bacon rolled chipolata, sage & onion stuffing, rich turkey gravy

Stone bass, nduja, clam chowder

Vegetarian Wellington

All the above are accompanied with roast potatoes, honey glazed parsnips, carrot & swede puree, broccoli & leek gratin & buttered baby Brussel sprouts

DESSERTS

Christmas pudding

Sticky toffee pudding, caramel sauce, vanilla ice cream

Chocolate brownie, caramel pecan ice cream

Lemon posset, berry compote, shortbread biscuit



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Our produce is locally sourced & organic where possible - please make your server aware of any food allergies or intolerances. A discretionary service charge of 10% will be added to your bill.