

Menu

2nd, 3rd, 9th, 10th, 16th December
2 courses £13.00 3 courses £15.00

Blowtorched Mackerel, Brioche and Pickled Beetroot
lemon & dill crème fraiche

Maple Roasted Ham Terrine
chicory, toasted seeds and apple salad

(v)Roast Cauliflower & Thyme Velouté
blue cheese beignet
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Traditional Roast Turkey
chestnut stuffing, pigs in blankets, panachè of vegetables
cranberry sauce

Herb & Citrus Crusted Cod
braised leeks, pomme puree and kale
white wine, caper & chive sauce

(v) Caramelised Goats Cheese
parsnip and potato rösti, herb lentils, burnt red onion & buttered spinach, basil
emulsion

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Refined Christmas Pudding
brandy sauce

Cheese & Biscuits
refined chutney

Vanilla Pannacotta
honey spiced pears & Arlettes biscuit

 denotes suitable for vegetarians “ = deconstructed”  denotes contains nuts

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise