

M E N U

Two courses £39.00

Three courses £49.00

STARTERS

Jerusalem artichoke soup, chestnut, brioche bread

Salmon gravadlax, dill cream, rye crostini

Smoked duck salad, orange segments, pomegranate dressing

MAINS

Classic roast turkey, stuffing, pigs in blankets & all the trimmings

Pan fried salmon, winter vegetables, beurre blanc

Butternut squash & chestnut risotto, leek

Miso aubergine, lentils, pomegranate

DESSERTS

Christmas pudding, brandy sauce

Mulled spiced apple crumble, coconut ice cream

Warm raspberry & pistachio brownies, vanilla ice cream

Our menu is a sample of the style of dishes supplied, some items may change due to seasonal availability

All our prices include VAT. An optional service charge of 12.5% will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.