

FESTIVE DINING MENU

Two courses £22.00 / Three courses £27.00

STARTER

Cream of parsnip & pear soup

served with home-made bread

Chicken & chorizo terrine

apple & cider chutney, toasted brioche

Crab with avocado & lemon mousse

toasted sour dough, roast cherry tomatoes

Walnut & blue cheese tart

onion marmalade

MAINS

Turkey ballotine

cranberry stuffing, fondant potato, pan jus & seasonal vegetables

Sea-bass fillet

prawn cous cous, spinach, lemon butter sauce

Leek & mozzarella arancini

wild mushrooms, truffle oil, provençal sauce

8oz ribeye steak

garlic & rosemary butter, triple cooked chips

vine cherry tomatoes, watercress & rocket salad

(supplement £10)

DESSERTS

Selection of ice-creams

with meringue biscuit crumbs, chocolate sauce

Lemon posset

ginger shortbread

Sticky toffee pudding

toffee sauce, clotted cream

Christmas pudding

with brandy sauce



This is a disposable, single use menu & will be recycled after use

All prices are inclusive of VAT. An optional 10% service charge 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 information is available, please ask a team member for details.