



# Christmas Festive Menu

Available 1<sup>st</sup> - 24<sup>th</sup> December

2 Courses  
£29.95  
3 Courses  
£39.95

## STARTERS

Roasted pumpkin and apple velouté, toasted seeds with a mulled wine cider caramel (vg)

Beetroot cured salmon, caviar, crème fraiche, lemon, shallots and capers

Pheasant and Armagnac terrine, with fig and chestnut served with toasted crostini

## MAINS

Roast turkey paupiette, goose fat roast potatoes, pigs in blanket, creamed Brussel sprouts, Yorkshire pudding served with turkey gravy

Braised shin of beef, horseradish mashed potato, creamed Brussel sprouts, crispy onions served with braising juices

Pan fried sea bream, potato and olive terrine, curly kale served with a sauce vierge

Roasted vegetable wellington, curly kale, roast potatoes, served with a rich sage gravy (n)

## DESSERTS

Traditional Christmas pudding with brandy sauce or plant-based custard (n)

Chocolate mousse, vanilla poached clementin, red currants, bitter chocolate

Cheese selection, seasonal chutney with crackers

**Terms and Conditions** All dishes are subject to availability and our menu is subject to change. A non-returnable deposit and a pre-order is required for confirmation of all bookings. Deposits are £5 per person for our Christmas Festive Menu and £10 per person for our Christmas Day Menu. We require the full remaining payment for our Christmas Festive Menu seven working days before the event and the remaining payment for Christmas Day Menu no later than the 15th December. If for any reason you have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 72 hours in advance of booking. We reserve the right to charge in full for any cancellations or amendments made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We will not be accepting cheques. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations.

**If you have a food allergy or intolerance**, please let us know before ordering and ask for our allergy matrix. Not all ingredients are listed on the menu description. Although our teams are trained on allergen controls and take great care on the preparation and cooking of our dishes we cannot guarantee the total absence of allergens due to food being prepared and cooked in the same kitchen.

