Festive Menu

SET MENU

2 COURSES for £29

3 COURSES for £32

TO START

CURRIED SWEET POTATO SOUP (V)
With crispy onion and chives. Served with bread and butter. (vegan option available)

WILD BOAR & COGNAC PÂTÉ
With red onion chutney, baguette and truffle butter.

BEETROOT & VODKA-SMOKED SALMON GRAVADLAX
Layered on toasted rosemary and sea salt focaccia with horseradish crème fraîche, drizzled with pesto oil and finished with capers.

THE MIDDLE

TURKEY WITH ALL THE TRIMMINGS
Served with succulent pigs in blankets, pork stuffing, crispy roasted potatoes, carrots, parsnips, sprouts, a golden Yorkshire pudding and rich beef gravy.

PAN-FRIED CHALK STREAM TROUT
With white wine, samphire and crab risotto and pesto oil.

BEETROOT, SWEET POTATO & WILD MUSHROOM BOURGUIGNON PIE (VG)
Roasted potatoes, carrots, parsnips and sprouts with chestnuts and vegan gravy.

21 DAY AGED 10OZ RIBEYE STEAK
Red wine caramelised onions, triple cooked chips, roasted tomato and beef dripping sauce.

TO FINISH

CHRISTMAS PUDDING (V)
Packed with juicy sultanas, brandy-flavoured clotted cream ice cream, Christmas pudding pieces and hot brandy sauce. (Contains almonds)

CHEESE BOARD (V)
A selection of British cheeses served with black grapes, caramelised red onion chutney and water biscuits.

BLACK FOREST FONDANT CHOCOLATE SPONGE PUDDING (V)
Served with cherry compote, chocolate ganache cream and gin-soaked cherries and chunky chocolate ice cream.

TRUFFLE BROWNIE TORTE (VG)
With vegan vanilla ice cream and chocolate sauce.