

FESTIVE MENU

Two Courses £32 / Three Courses £37

Available from Thursday 3rd December until 24th December

STARTERS

Roast Red Pepper and Butternut squash (gf available) (v)(ve)

Served with a warm crusty roll and butter

Garlic and Chilli King Prawns (gf available)

Crusty Bread

Sweet Potato, Carrot and Orange Falafal (veg)

Sweet Chilli Bombay Slaw

Confit Duck Leg and Parsley Croquette

Hoisin Dip, Rocket Salad

MAINS

Festive Turkey Roulade

Turkey Roulade filled with stuffing and wrapped in bacon, pigs in blankets, roast potatoes, maple glazed carrots and parsnips, mulled wine braised cabbage, and a rich gravy

Braised Daube of beef (gf)

With creamy mash, roast carrots and parsnips, red wine and mushroom sauce

Pan-Fried Cod (gf available)

Thyme sauteed potatoes, black pudding, crispy kale, glazed carrots, white wine and garlic cream sauce

Roasted Butternut Squash, Spinach, vegan Feta Pithivier (v)(ve)

Harissa Sauce, Roasted Vegetables, Mulled Wine Braised Red Cabbage

DESSERTS

Christmas Crumble

Apple, cranberry and mincemeat topped with crumble served with custard or ice cream

Orange and Cinnamon Creme Brulee, homemade shortbread (gf available)

Toffee Apple Bread and Butter pudding

Served with custard

Raspberry and White Chocolate Cheesecake

Served with vanilla ice cream

Cheeseboard £9.50

Caboc Scottish cream cheese, Smoked Applewood Cheddar and Stilton served with Christmas chutney, crackers and mixed grapes

We add a discretionary 10% service charge to your bill.

Please ask your server if you would like this to be removed. Any gratuities are distributed evenly amongst our team.

Allergen information is available on request.

Pre order required for tables of 8 or more