



SET FESTIVE MENU

Lunch & Dinner Menu

Starters Spiced parsnip soup, parsnip crisps, parsley oil (VE) Mulled wine cured salmon, beetroot, orange, stout Pork & chicken terrine, cranberry relish, pumpkin seed

Mains

Roast turkey, pigs in blankets, winter vegetables Braised beef, confit potato, onion jam, winter vegetables Herb crusted cod, celeriac gratin, fennel, crab bisque Mushroom roast, winter vegetables, mushroom consommé (VE)

Desserts Spiced white chocolate & speculoos delice, blood orange gel Winter berry pavlova, honeycomb Christmas pudding, calvados butter, brandy custard Vegan chocolate torte (VE)

2 COURSES: £27.50 3 COURSES: £31.50

Food Allergies & Intolerances: if you have any concerns relating to allergens or intolerances please speak to a member of our team prior to ordering. Whilst every precaution is taken to avoid cross-contamination we can't guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens.

