



FESTIVE MENU

3 COURSE MENU 41.00

Add a glass of Prosecco 6.00 | Add a glass of Champagne 12.00

STARTERS

CHICKEN LIVER & BRANDY PARFAIT, hedgerow chutney, toasted sourdough

SMOKED SALMON RILLETTES, bread & butter pickles, toasted sourdough, watercress, pickled fennel

PANKO-COATED NORMANDY CAMEMBERT, rocket salad, hedgerow chutney (v)

MAPLE-ROASTED PARSNIP & SPICED CARROT SOUP, coconut dressing, salsa verde, toasted sourdough, parsnip crisps (ve)



MAINS

HAND-CARVED TURKEY BREAST, Cumberland pig-in-blanket, thyme-roasted potatoes, carrots & parsnips, bacon & herb stuffing, shredded Brussels sprouts with chestnuts, red wine gravy

8oz SIRLOIN STEAK, fries, watercress, your choice of peppercorn^{*} or beef dripping & thyme sauce (+6.00)

DUO OF PORK, pork belly, pulled pork & apple bon bon, crackling, apple ketchup, buttery mash, long-stem broccoli, braised red cabbage, red wine gravy

ROOT VEGETABLE, CRANBERRY & NUT ROAST[^], thyme-roasted potatoes, carrots & parsnips, shredded Brussels sprouts with chestnuts, gravy (ve)

PAN-ROASTED SEA BASS FILLETS^{*}, Bouillabaisse, king prawns, samphire, long-stem broccoli, sautéed potatoes



DESSERTS

SALTED CARAMEL PROFITEROLES, blackcurrant, redcurrant & raspberry sauce (v)

SPICED STICKY TOFFEE CHRISTMAS PUDDING, vanilla crème anglaise (v)

BELGIAN CHOCOLATE TORTE, blackcurrant sorbet (v)

APPLE & SPICED RHUBARB CRUMBLE, vanilla crème anglaise (v) *vegan option available (ve)*

BRITISH CHEESES, savoury biscuits, rye bread, hedgerow chutney, grapes (v) (+5.00)





FESTIVE MENU

If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order (before booking and at the time of your visit). Our menu descriptions do not include all ingredients or allergens.

Full allergen information will be available from August to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please speak to a member of our staff at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. *= contains alcohol. Fish dishes may contain small bones. ^Our nut roast contains walnuts, almonds, and hazelnuts.

