



FESTIVE SET MENU

3 COURSES WITH BUBBLY

Sunday to Thursday | Lunch: £28.95 | Dinner: £33.95

Friday & Saturday | Lunch: £30.95 | Dinner: £39.95

STARTERS

Potato & Leek Soup (v)

Farmhouse Wheaten Bread

Prawn Cocktail

Atlantic Prawns, Cherry Tomatoes, Crisp Gem, Maire-Rose Dressing, Farmhouse Wheaten Bread

Beetroot Tartare (v)

Locally Sourced Beetroot, Goats Cheese, Dill, Candi Nuts

Slow Roast Pork Belly

Apple Purée, Piccalilli, Toasted Sourdough

MAINS

Roast Turkey & Ham

Sage Stuffing, Creamy Mash, Seasonal Vegetables, Cocktail Sausages, Roast Potatoes, Gravy, Cranberry Sauce

Overnight Roast Beef

Creamy Mash, Seasonal Vegetables, Cocktail Sausages, Roast Potatoes, Roasting Juices, Yorkshire Pudding

Lemon & Thyme Roast Chicken Supreme

Roast Potatoes, Buttered Tenderstem Broccoli, Pepper Sauce

Herb Crusted Salmon

Roast Baby Potatoes, Runner Beans, Smoked Pancetta, Buttered Pea & Leek Fricassee

Beetroot Wellington (v)

Beetroot, Spinach, Chestnut Mushrooms, Crushed Walnuts, Creamy Mash, Seasonal Vegetables, Vegetable Gravy

Chargrilled 8oz Sirloin

Runner Beans, Slow Roasted Tomatoes, Pepper Sauce, Rosemary Salted Skinny Fries (£5 Supplement | Served Pink)

DESSERTS

Chef's Cheesecake with Berry Compôte & Chantilly Cream

Apple & Winter Berry Crumble with Vanilla Custard

Caramel Fudge Brownie with Vanilla Ice Cream

Traditional Christmas Pudding with Chantilly Brandy Cream

V - Vegetarian | VO - Vegan Option

