

CHRISTMAS MENU

Artisan bread and butter

STARTERS

Wild mushroom and tarragon soup, truffle gnocchi v.

Roasted pumpkin, heritage carrot, pepper quinoa salad, shallot and thyme dressing vE.

Chapel and Swan oak smoked salmon, Newlyn crab, lime and fennel

Ham hock, parsley terrine with chorizo, quince relish, sourdough Melba toast

MAINS

Roast free range Staffordshire turkey with sage and apricot pigs in blankets,
duck fat roast potatoes

Salt baked celeriac, roasted leek and sweet potato Wellington, tamarind tomato sauce vE.

Slow-cooked beef in red wine, bacon and onions, creamy mash and orange gremolata

Grilled 240g ribeye steak from Royal Warrant butcher Donald Russell,
gratin potatoes, whisky and mushroom sauce, watercress (£4 supplement)

Roasted sea bass, prawn thermidor sauce, Parmesan potato

All mains served with seasonal vegetables and potatoes

DESSERTS

Christmas pudding with almond brandy and orange butter,
mulled cranberries and cream

Perfectly paired with a dock of festive Madeira, £3.50

Salted rum and raisin caramel pot with butterscotch sauce
and apple honeycomb brittle vE.

Flourless chocolate mousse cake, crushed mulled winterberries, crème fraîche v.

Cheese plate

Stilton, Brie, roasted grapes, chutney and biscuits

TWO COURSES £29.95 | THREE COURSES £34.95

V. VEGETARIAN VE. VEGAN

A £10 per person deposit will be required to confirm your booking. Minimum party size four.

Please ask a member of the team should you require any allergen information on any of our dishes.

This menu must be pre-ordered. We offer a vegan option with each course and a gluten free alternative is available for dessert.

All prices include VAT at 20%. A discretionary service charge of 10% will be added to your bill.