

CHRISTMAS DAY

3 COURSES £65PP . CHILDREN £32.50PP

STARTERS

Black Rice Smoked Salmon
seasoned avocado, black rice, tomato coulis

Wheatberry & Cranberry Salad (VG)
soy & lemon dressing

Chicken, Apricot & Pancetta Terrine
pickled onion, radish, caperberries, sourdough toast, balsamic glaze

Burrata and Vegetable Caponata (GF)
burrata & mascarpone, olive tapenade

Spiced winter vegetable soup (V, VGO)
sourdough toast

MAINS

Roasted Turkey
served with pigs in blankets, cranberry jus, maple roasted root veg

Butternut au gratin (V)
curried butternut gratin, chunky chips, sourdough toast

Seared Seabass (GF)
mash potato, pak choi, capers salsa, Dijon tarragon cream sauce

Braised Beef Cheeks
mash potato, roasted root veg, sautéed kale

Vegetable Pie (V)
maple roasted root veg, vegetarian gravy

DESSERTS

Christmas Pudding (GF)
Brandy sauce, winter berries

Rainbow Cake
multi flavoured seasonal cake

Chocolate Delice
chocolate pudding, vegan vanilla ice cream

Rhubarb and Ginger Cake (GF, VG)
rhubarb compote

Limoncello Tiramisu
Limoncello sugar syrup, mascarpone cream
mousse, lemon curd, amaretti crumb

V – Vegetarian VE – Vegan | GF – Gluten-Free | GFO - Gluten-Free Option Available

All menu items are subject to availability. If you have any dietary requirements or require any information on any of the declarable food allergens then please speak to a member of our team before ordering. Please note that we store, handle and prepare a range of ingredients that contain food allergens and cannot guarantee that our dishes are allergen free due to the potential for cross-contamination.