

CHRISTMAS THREE COURSE SET MENU

£30 Per Person Thurs-Sat

£25 Per Person Sun-Wed

STARTERS

VEGAN GREEN LEEK & MAIN CROP POTATO SOUP (VV) (GF)

Creamy leek &
potato soup

SMOKED SALMON (GF)

Baked heritage beetroots
& watercress salad

CHICKEN LIVER PARFAIT & BRIOCHE SOLDIERS

Free-range chicken liver
parfait, toasted brioche
& chutney

MAINS

ROAST TURKEY & ALL THE TRIMMINGS

Rosemary roast tatties,
sprouts, roasted parsnips
& carrots, pigs in blankets
& red wine gravy.

BAKED SCOTTISH SALMON FILLET (GF)

Tarragon butter sauce &
seasonal vegetables.

THE BAD SANTA PIZZA

Sage & caramelised
onion sauce, oozy brie,
pigs in blankets, turkey,
crispy sprouts & pickled
cranberries, sourdough
crust.

RIBEYE STEAK

+ £5 PER PERSON

With thick-cut chips.



BUTTERNUT SQUASH & LENTIL PIE (VV)

Seasonal vegetables &
vegan red wine gravy.

DESSERTS

BRANDY & CLEMANTINE CHRISTMAS PUDDING

Traditional Christmas
pudding & brandy
custard.

VEGAN CHOCOLATE & HONEYCOMB BROWNIE

Velvety vegan brownie
topped with vegan vanilla
ice cream.

NEW YORK SALTED CARAMEL CHEESE CAKE

Creamy salted caramel
cheese cake.

STRAWBERRY ETON MESS (GF)

Strawberry compote, vanilla chantilly cream, crisp meringue
& toasted flaked almonds.

CHRISTMAS FIVE COURSE SET MENU

£35 Per Person Thurs-Sat

£30 Per Person Sun-Wed

WELCOME

GLASS OF PROSECCO

AMUSE BOUCHE

WINTER TRUFFLED MAC & CHEESE BITES (V)

STARTER

CHICKEN LIVER PARFAIT & BRIOCHE SOLDIERS

SMOKED SALMON (GF)

VEGAN GREEN LEEK & MAIN CROP POTATO SOUP (VV, GF)

MAIN

ROAST TURKEY & ALL THE TRIMMINGS

BUTTERNUT SQUASH & LENTIL PIE (VV)

BAKED SCOTTISH SALMON FILLET (GF)

RIBEYE (+£5 PER PERSON)

THE BAD SANTA PIZZA

AFTERS

VEGAN CHOCOLATE & HONEYCOMB BROWNIE (VV)

NEW YORK SALTED CARAMEL CHEESECAKE

BRANDY & CLEMENTINE CHRISTMAS PUDDING

STRAWBERRY ETON MESS (GF)

SWEET FINISH

MINCE PIES