



CHRISTMAS SET MENU

2 COURSE £39PP - 3 COURSE £49 PP

STARTERS

HOMEMADE FOCACCIA (G)

BEETROOT AND GIN CURED SALMON (F, SD)

Salmon cured in gin, beetroot & dill for 24hours, served with a tangy gin vinaigrette, diced cucumber & raw beetroot.

LEEK AND POTATO SOUP PARMA HAM CRUMB (C, SD)

Classic leek & potato soup served with parma ham crumb & parsley oil.

CHICKEN LIVER PATE ON BRIOCHE (G, SD, D)+ £5 SUPPLEMENT

Chicken liver pate served with red onion chutney & toasted sourdough.

SCALLOPS SERVED WITH CITRUS BUTTER AND CARAMELIZED FOIE

GRAS (SH, SO) +£8 SUPPLEMENT

Seared Scallops served with ponzu butter, foie gras with caramelised onion & crispy leek.

STUFFED PORTOBELLO MUSHROOM (D, SD, G)

Served with a mix of dried fruits orange zest and quinoa

BEETROOT CARPACCIO (SD)

Served with Capers, balsamic glaze, Vegan parmesan, and rocket.

MAINS

ROAST TURKEY (D, SD, C)

Turkey breast wrapped in smoked streaky bacon with sage and onion stuffing.

LEG OF LAMB

Marinated in rich herbs and roasted.

HONEY GLAZED GAMMON (SD, C)

Cooked in a rich vegetable broth & roasted with a honey glaze.

BRAISED OX CHEEK (D, C, SD) +£8 SUPPLEMENT

Braised in a rich red wine broth, served with creamy mash, pickled roasted peppers and crispy shallots.

SALT BAKED SEABASS BEURRE BLANC (F, E, D, SD) + £15 SUPPLEMENT

1kg Seabass covered in a salt, citrus & thyme mix with beurre blanc, served with a fennel & orange salad,.

CAULIFLOWER STEAK

Marinated in smoked paprika, cinnamon and dark brown sugar.

VEGAN SHEPHERDS PIE WITH TRUFFLE (SD, SO, C)

Truffle mash with a rich lentil and mushroom stew.

SHARING SIDES

HONEY ROASTED ROOT VEGETABLES

Carrots, potato & parsnip

BRUSSEL SPROUTS

Blanched sprouts, panfried with guiancale & ajillo. Served with parmesan.

EXTRAS

PIGS IN BLANKET (G, SD) +£3 SUPPLEMENT

Traditional British mini sausages wrapped with bacon.

CAULIFLOWER CHEESE (D, G, F) +£3 SUPPLEMENT

Classic cauliflower cheese, served with Sicilian crumbs.

RED CABBAGE (SD) +£2 SUPPLEMENT

Spiced slowly cooked red cabbage with red wine.

DESSERTS

CHRISTMAS PUDDING (D, E, N, SD)

Christmas pudding served with brandy butter

HAZELNUT PRALINE ÉCLAIR (G, N, D, E)

Pastry filled with a hazelnut cream.

PANETTONE (G, E, M, N) +£5 SUPPLEMENT

MINCE PIES (G, E, N, D, S) +£4 SUPPLEMENT

A discretionary **12.5%** service charge will be added to your bill. VAT is charged at applicable rate.

KEY TO ALLERGIES AND DIETS

Before you order, please make us aware of any allergies. Our kitchen uses nuts and regrettably we cannot guarantee that any of our dishes are completely free of traces. Genetically Modified Oil is used on our deep-fried dishes.

(D) Dairy, (E) Eggs, (F) Fish, (G) Gluten, (MO) Molluscs, (MU) Mustard, (N) Nuts, (L) Lupin, (P) Peanuts, (SE) Sesame, (SO) Soya Beans, (SH) Shellfish, (S) Sulphites, (C) Celery (VG) Vegan, (V) Vegetarian, (GF) Gluten free, (CR) Crustaceans, (SD) Sulphur Dioxide

