



CHRISTMAS MENU

3 COURSE MEAL £60

STARTERS

Pigs in blankets "Two More Beers" style

Duck pate with rye bread, cranberry sauce and figs

Smoked Trout Two ways, wood-fired sour cream, and trout caviar

Spiced pumpkin and coconut musse, roasted carrots and beetroot with carrot pesto and goats cheese

Vegetarian



MAINS

Roasted Turkey or Sirloin steak slices, parsnip puree, Brussel sprouts with bacon, gravy and red current sauce

Pan-fried turbot, mussels and shrimp, roasted potatoes with leeks, white wine and caper sauce

Stuffed Portobello mushroom, hummus & sun dried tomato salsa

SIDES

Beef fat roasted chunky potatoes

Oven roasted root vegetables; carrots, leeks & peas, red onion

DESSERT

Sticky toffee pudding

Christmas pudding

Selection of icecream and sorbet

Chef's selection of curated cheeses

£15.00

Please inform your waiter if you have any allergies we need to be aware of.
Although all the precautions have been followed, we cannot guarantee that the food on these premises will be allergen free.
A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

