



FESTIVE MENU

3 Courses from £48 per person

Starters

Wild mushroom arancini, crematta, garlic aioli (vg)

Parsnip, chestnut & cranberry soup, focaccia croutons (vg)

Chicken liver parfait, red onion marmalade, truffle butter, toasted sourdough

Prawn cocktail, baby gem, avocado, Bloody-Mary dressing

Mains

Roast turkey breast, cranberry stuffing, pigs in blankets,
maple roast roots, roast potatoes, winter greens

Confit Gressingham duck leg, belly pork cassoulet,
Toulouse sausage, sticky red cabbage

Pan-fried seabass, rosemary potatoes, tender stem broccoli,
salsa Verde, red wine & redcurrant syrup

Beetroot, spinach, pine nut & cashew wellington,
maple & thyme carrots, winter greens, vegan gravy (vg)

28-day aged sirloin, tomato confit, watercress,
triple-cooked chips, peppercorn sauce *£5 supplement*

Sides

Pigs-in-blankets, honey & mustard | Sprouts, pecans, pancetta
Truffled cauliflower cheese

Desserts

Sticky toffee pudding, butternut scotch sauce, vanilla ice cream (v)

Chocolate & Amaretto tart, honey ice cream (v)

Christmas pudding, brandy cream (v)

Apple & winter berry crumble, custard (vg)

Colston Basset Stilton, Quicke's Mature Cheddar, chutney,
black grapes & Carr's water biscuits *£5 supplement*

