



CHRISTMAS LUNCH

2 COURSES £24.95 / 3 COURSES £29.95

STARTERS

Celeriac & chestnut soup, fried sage (Df/Ve/Gf)

Smoked salmon, lemon, dill, lilliput capers, cream cheese (Gf)

Charred leek & truffle tartlet, shallot & chardonnay dressing

MAINS

Butter roast turkey, pigs in blanket, stuffing, rich turkey gravy (Gf)

Vegetarian wellington, squash puree, tomato gravy (Df/Ve)

Hake supreme, new potatoes, buttered cabbage, tarragon cream sauce (Gf)

DESSERTS

Christmas pudding (Gf/Df)

New style cheesecake, torched blueberry compote (Gf)

Chocolate brownie, chocolate sauce (Gf/Df)

(Ve) Vegan (Df) Dairy free (Gf) Gluten free

Our produce is locally sourced & organic where possible -
please make your server aware of any food allergies or intolerances.
A discretionary service charge of 12.5% will be added to your bill.



CHRISTMAS DINNER

3 COURSES £39.95

STARTERS

Celeriac & chestnut soup, fried sage (Df/Ve/Gf)
Smoked salmon, lemon, dill, lilliput capers, cream cheese (Gf)
Duck & pistachio terrine, pear chutney, endive salad (Gf)
Charred leek & truffle tartlet, shallot & chardonnay dressing

MAINS

Butter roast turkey, pigs in blankets, stuffing, rich turkey gravy (Gf)
Roast loin beef, horseradish sauce, rich jus (Gf)
Hake supreme, new potatoes, buttered cabbage, tarragon cream sauce (Gf)
Vegetarian wellington, squash purée, tomato gravy (Df/Ve)

DESSERTS

Christmas pudding (Gf/Df)
New style cheesecake, torched blueberry compote (Gf)
Sticky toffee pudding, caramel sauce, vanilla Ice cream (Gf)
Chocolate brownie, chocolate sauce (Gf/Df)

(Ve) Vegan (Df) Dairy free (Gf) Gluten free

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