

FESTIVE SET MENU

ENJOY A DELICIOUS 3 COURSE MEAL

10 GUESTS MAX

Sun/Mon: £40 pp

Fri/Sat: £45 pp

Starters

Homemade soup of the day

Smoked salmon with whipped lemon & chive cream cheese
and toasted sourdough

Venison & beef terrine with onion chutney and toasted sourdough

Mains

Traditional roast turkey with sage & onion stuffing, roast potatoes, roasted heritage
carrot & parsnip, pigs in blankets, sprouts, and jus

Pan-seared sea bass with crushed potatoes, fennel, parsnips, kale,
and lemon butter

Wild mushroom risotto (VG)

Desserts

Christmas pudding

Apple crumble

Cheese Board

£5 supplement per person,
minimum 2 people ordering

WHEN ORDERING PLEASE TELL US IF YOU HAVE ANY ALLERGIES
VEGETARIAN (V) VEGAN (VG) GLUTEN FREE (GF)

All weights are approximate before cooking. Some fish may contain bones. Our menu descriptions do not list all ingredients, so please ask a member of staff before ordering if you have any particular allergy or requirements (allergens include gluten, soya, eggs, milk, fish, crustacea, mollusc, sulphite, sesame, celery, mustard, peanut, lupin and tree nuts). Most of our dishes can be tailored to suit specific dietary requirements. All items are subject to availability. Prices include VAT at the current rate. No service charge is included as part of your bill.