



Christmas

3 courses £39 & Christmas cracker

STARTERS

King prawn bloody mary cocktail (gf)

Chicken liver parfait, red onion marmalade & toasted sourdough(gf option)

Baked camembert, cranberry sauce & crudites (gf option) crusty bread

Roasted spiced butternut squash soup (V)

MAINS

Roast Turkey

pigs in blankets, roasted potatoes, maple roasted carrots & parsnips, braised red cabbage, stuffing balls, sprouts & gravy

Wild mushroom, Squash & Chestnut tart

roasted potatoes, maple roasted carrots & parsnips, braised red cabbage, stuffing balls, sprouts & gravy (VG)

Pan Fried Sea Bass Fillet

lemon and caper butter, crushed new potatoes & seasonal vegetables (gf)

Slow roasted Pork Belly

braised red cabbage, chump sprout mash potato, seasonal vegetables, plum and cranberry red wine reduction (gf)

Roasted Cauliflower steak

cauliflower puree, harissa spiced chickpeas, chimichurri and roasted sprouts (V, gf)

Surf n Turf

thinly beaten minute steak, king prawns chimichurri & frites (gf)

DESSERTS

Black forest cheesecake & raspberry sorbet (gf) (V)

Double chocolate brownie & clotted cream ice cream (gf)

Lemon Tart, Honey & ginger ice cream

Clawson blue stilton cheese & crackers with chutney, walnuts & celery

£10 non refundable deposit is required per person to secure your booking .Available from 27 November to the 23rd December pre order only. Please note we are unable to split bills. A discretionary 10% service charge will be added to all bookings.

V- VEGAN VG- VEGETARIAN

Please always inform us of any allergies or intolerances when placing your order. Not all ingredients are listed on the menu we can not guarantee the absence of all allergens