

CHRISTMAS SET MENU

Three courses £45 per person

STARTERS

Roasted Celeriac soup
Cranberry jelly, crispy onion **GF VE**

Smoked Duck
*Radicchio, caramelised
walnuts, apple chutney* **GF N**

Tiger Prawn Cocktail
*Poached lemongrass, oyster leaf,
Avruga caviar* **GF**

Ham Hock
*Baby basil cress, homemade piccalilli,
toasted ciabatta, truffle oil*

Grilled Layered Vegetable
Toasted pine nuts, rocket tomato pesto **VE GF**

MAINS

Traditional Roast Turkey
*Seasonal trimmings,
air dried cranberry jus*

Pan-fried Atlantic Salmon
*Wilded winter greens, lilliput capers,
orange pickle, roast potatoes* **GF**

Rare Breed Aged
Rib Eye Steak
*Served medium, Skin-on fries,
grilled vine tomato, wild mushroom
& truffle cream sauce*
EG UPGRADE **

Lamb Rump
*Confit black garlic, parmesan mash,
Romanesco cauliflower* **GF**

Pan Fried Gnocchi
*Roasted mixed baby peppers,
sundried tomatoes, sage crisps* **VE N**

DESSERTS

Christmas Pudding
*crystallised red currants,
Rum Custard* **V**

Dark Chocolate Tart
Honeycomb, vanilla Chantilly cream **V**

Apple Pie
Custard

Cheese Board
*Three Cheeses, Apricot & Ginger
Chutney, Grapes, Crackers* **V**



V Vegetarian | **VE** Vegan | **GF** Gluten Free | **N** Nuts All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all our ingredients. If you have a food allergy or intolerance, please let us know before ordering. Our prices and ingredients are subject to change to reflect seasonality and market value. A discretionary 12.5% service charge will be added to your bill