





Christmas lunch menu

2 courses £18.95 / 3 courses £23

STARTERS

Mushroom, chestnut, cranberry tart

Cream, leek & ham hock terrine, piccalilli, crostini

Beetroot cured smoked salmon, radish, fennel, pickled chilli, basil oil

Roasted butternut squash & caramelised onion soup

MAINS

Salt roasted porcetta, rolled pork belly, apricots & sage Roast turkey, bacon rolled chipolata, sage & onion stuffing, rich turkey gravy

Roast Mediterranean vegetables & butternut squash strudle, tomato oil

All the above are accompanied with roast potatoes, carrot & swede puree, cauliflower cheese & buttered baby Brussels sprouts

DESSERTS

Christmas pudding

Sticky toffee pudding, toffee sauce, vanilla ice cream Chocolate tarte, candied hazelnut, orange mascarpone



Christmas dinner menu

3 courses £29.95

STARTERS

Mushroom, chestnut, cranberry tart
Cream, leek & ham hock terrine, piccalilli, crostini
Beetroot cured smoked salmon, radish, fennel, pickled chilli, basil oil
Roasted butternut squash & caramelised onion soup
Burratina, fresh mozzarella, double cream cheese, roasted Romano
red pepper, honey, sourdough bread

MAINS

Striploin of beef, Yorkshire pudding, horseradish sauce
Salt roasted porcetta, rolled pork belly, apricots & sage
Roast turkey, bacon rolled chipolata, sage & onion stuffing, potatoes, rich turkey gravy

Roasted cod, confit garlic mash potato, grilled asparagus, blistered
San Marzano tomatoes, fennel butter

Roast Mediterranean vegetables & butternut squash strudle, tomato oil

All the above are accompanied with roast potatoes, carrot & swede puree, cauliflower cheese & buttered baby Brussels sprouts

DESSERTS

Christmas pudding

Sticky toffee pudding, toffee sauce, vanilla ice cream

Vegan chocolate brownie, coconut ice cream, candied granola

Tiramisu, sponge biscuits, coffee, mascarpone

Chocolate tart, candied hazelnut, orange mascarpone