

CHRISTMAS MENU

3 courses £26 – 2 courses £23

Free glass of Prosecco per person on pre- booked tables of 8 or more eating 3 courses

ENTREES

(V) Soupe du Jour

Warm salad of chorizo, French black pudding and quail eggs

(V) Baked goats cheese, parsnip and parmesan velouté, rocket and hazelnuts

Chicken liver parfait, Madeira jelly, toasted brioche, Christmas pudding chutney

Ham hock and chicken terrine, earl grey prunes, leek salad with grain mustard

Roast king scallops, crispy pork belly, carrot and ginger puree, sesame

[£5.00 Supplement]

PLATS PRINCIPAUX

Slow roast pork shoulder, potato puree, black pudding and apple croquette

Savoy cabbage and pickled fennel

Roast turkey stuffed with sausage and sage, baby onion and bacon gravy, roast potato

Cod fillet, herb crust, braised lentils, roast butternut squash

Fillet of beef Wellington, truffle potato, Madeira sauce [£5.50 Supplement]

(V) Butternut and blue cheese tart with red chard and baby onions and balsamic

Chicken breast, cauliflower cheese and bacon tartlet, creamed butter beans and tomato

DESSERTS

Homemade Christmas pudding, brandy sauce candied orange, Drambuie, pistachio cream

Sticky toffee pudding, caramel sauce and praline ice cream

Chocolate tart with baileys ice cream

Iced apple crumble with apple caramel

Chef's choice of cheese

Mon-Sat lunch | 12 until 2.30pm, Mon-Thurs dinner | 6 until 9.30pm

Fri and Sat dinner | 5.30 until 7pm