Christmas **Set Menu**

Three courses £49.95 per person

Starters

Roast pumpkin soup ♂ \$ Gluten free croutons

Smoked salmon on rye Caper berries & crème fraîche

Ham hock terrine Piccalilli & toasted sourdough Sweet potato falafel ♂♥ Hummus, pomegranate & puffed rice

Vegan pastrami & superstraccia crostini 🖰 Red pepper & rocket

Main Courses

Cornish roast cod \$\oints\$ Creamed leeks & girolles

Roast turkey & all the trimmings Pigs in blankets, pork & apricot stuffing, roast potatoes & seasonal vegetables

12-hour braised ox cheek ♥ Truffle mash, watercress velouté & winter cabbage Pumpkin & sage tortellini 💍 Pumpkin velouté, baby spinach & seeds

Jerusalem artichoke risotto ♂♥ Parsley & lemon

Sirloin steak (£7 supplement) 8oz Himalayan salt dry-aged British beef, chips & Béarnaise sauce

Desserts

Chocolate opera cake 8 Chantilly cream

Christmas pudding 8 Custard & redcurrants

Ginger cake ♂ 🖗 Caramelised pear & walnut cream

Vanilla panna cotta

Mango, passion fruit & toasted coconut

Cheese platter (£3 supplement) & Stilton, Cheddar, Brie, spiced pear chutney & oatcake biscuits

For that extra sparkle

A glass of Prosecco on arrival, three courses & half a bottle of Chemin De La Serre Viognier by Drake & Morgan or Chemin De La Serre Merlot by Drake & Morgan £64.95 per person

> Go all out! A glass of Rodier Pere et Fils Champagne upon arrival, three courses & half a bottle of Picpoul de Pinet or Malbec £74.95 per person







Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. Whole party must order from the same menu or package. Deposit required to secure booking. Full T&Cs apply, please speak to our lovely team

