



CHRISTMAS MENU

THREE COURSES £34.50

STARTERS

Spiced Parsnip Soup (VE*)

Served with a crusty bread roll and whipped butter
Please specify if vegan as butter will be substituted

Duck Liver Pâté

A smooth pâté made in-house, served with apricot and orange chutney, and lightly toasted bread

Scallops

North Atlantic scallops lightly seared, served with vegetarian black pudding and a subtly curried cauliflower purée

Camembert (V)

A petit single person camembert gently oven-baked, served with a festive cranberry chutney and crisp crostinis
Please be aware this dish takes 15 minutes to bake

MAINS

Traditional Christmas Roast

Choose From Classic Turkey OR Beef Wellington

Fillet steak cooked pink with mushroom duxelles and prosciutto, wrapped in flaky pastry

Both are served with chestnut stuffing, honey-roasted parsnips, festive spiced red cabbage, maple crispy Brussels sprouts, pigs in blankets and rosemary roasted potatoes, finished with a classic jus

Vegan Roast (VE)

Traditional nut roast perfectly presented in a savoy leaf parcel, served with trimmings of slim Danvers carrots, Tenderstem broccoli, maple crispy Brussels sprouts and roasted potatoes, finished with a festive cranberry jus

Hake

Flaky fillet of white fish pan-fried and served with winter greens, herby Parmentier potatoes and a delicate lemon cream sauce

Duck Breast

Served pink with creamy dauphinoise potatoes, slim Danvers carrots, winter berry jus and garnished with fresh cranberries

DESSERTS

Classic Christmas Pudding (V)

The wonderfully festive mix of dried fruit and winter spices, served with a boozy brandy sauce

Crumble (VE)

Winter berries lightly sweetened and home-baked with a crunchy granola topping, served with a vegan vanilla custard

Cheesecake (V)

Indulgent white chocolate and raspberry filling on a crumbly biscuit base, homemade and individually served

Cheeseboard (V)

Cranberry Wensleydale, Snowdonia Bomber, Stilton and Smoked Applewood with a selection of crackers, quince jelly, grapes and celery

SIDES

Maple Sprouts
£3
Add Bacon £1

Extra
Roast Potatoes
£2

Cauliflower
Cheese
£3.50

Pigs In
Blankets
£4

Homemade
Chestnut Stuffing
£1

TWO COURSES £29.50

AVAILABLE MONDAY - THURSDAY ONLY, 12PM - 4.30PM

All our food is proudly cooked from fresh, please allow adequate time for your meal. If you happen to be in a rush please let your server know
(V) - Vegetarian, (VE) - Vegan, (VE*) - Can Be Made Vegan. Some of our food may contain nuts and allergens. Please speak to a team member for clarity