



# Christmas Menu


3 Course Set Menu

Lunch 12pm-3pm £22.50 • Dinner 6pm-10pm £28.50

## STARTERS

Winter squash soup with hazelnut & kale pesto  

Game terrine, drunken figs, watercress & sour dough

Seared king oyster mushroom, roasted pumpkin, pearl barley, date, toasted walnuts & kale with agave & sherry vinegar dressing 

Whisky & treacle glazed smoked salmon with fennel & tangerine salad, crème fraiche & rye bread




## MAINS

"English Rose" Bronze turkey roulade with apricot & sage stuffing, pigs in blanket, shredded sprouts & bacon, roasted carrots & gravy



Braised feather blade of beef with baby onion, mushroom & red wine sauce, savoy cabbage, chestnut & smashed swede

Roasted cod, heritage carrot, clams, mussels & saffron cream sauce on a leek & potato champ

Chargrilled celeriac steak, beetroot, sprouts, white beans & red onion broth with a tomato, olive & rapeseed oil salsa 


*All mains are served family style bowls of new & roasted potatoes*

## PUDDINGS




Chocolate & orange tart, vegan strawberry & yuzu ice cream  

Pear, apple, hazelnut & oat crumble with double cream

Baked Alaska with Grand Marnier, mango coulis, pomegranate & mint salsa 

Christmas pudding, brandy custard & candied orange 

British cheese selection, date & fig chutney, biscuits & grapes

 = Gluten Ingredient Free •  = Vegetarian •  = Vegan  
Allergen information available upon request  
All menus carry a discretionary service charge of 12.5% which will be added to your bill.