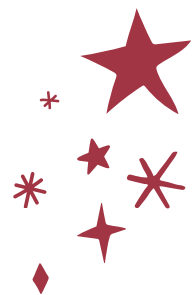


Festive Menu

3 Courses - £52.00



Starters

Roasted cauliflower soup, blue cheese & thyme croutons (v)

Root vegetable tart with wild mushrooms & walnuts

Smoked salmon roulade with lambs lettuce
& horseradish cream (ngci)

Beef carpaccio with black olive tapenade
& pickled shitake mushrooms

Mains

Roasted butternut squash with lentils,
chestnuts & Brussels sprouts (v) (vg)

Pan fried cod, mussels, samphire & cocotte potatoes,
shellfish sauce

Holly Farm turkey breast with potato fondant,
Brussels sprouts, carrots & glazed chestnuts (ngci)

Beef bourguignon with onions, bacon
& button mushrooms, mashed potatoes (ngci)

Desserts

Alain Roux's Christmas pudding & brandy sauce (v)
(vegan option available)

Black Forest chocolate mousse (v) (ngci)

Mandarin & passion fruit roulade, vanilla custard cream

Two scoops of fruit sorbet
with fresh mixed berries (v) (vg) (ngci)



(v)-vegetarian | (vg)-vegan | (ngci)-no gluten containing ingredients

Full allergen information is available upon request -

Please ask a member of our Management team.

All prices are inclusive of VAT at the current rate.

A discretionary 12.5% service charge will be added to your final bill.