

# Christmas Menu

2 Courses £23.00 / 3 Courses £27.00 per head (Minimum 6 people)

## Starters

Butternut Squash & Sweet Potato Soup, Chilli oil & Focaccia

Gin Cured Salmon, Pea Mousse, Cornichons & Rye Bread

Barbary Duck Liver Parfait, Spiced Plum Chutney & Toasted Brioche

Shallot Tart Tatin, Stilton Cheese, Apple & Walnuts (v)

## Mains

British Turkey Parcel, Chestnut & Sage Stuffing, Roast Pots & Root Veg, Brussel Sprouts & Pigs in Blankets

Pan-Roasted Hake Fillet, Potato Rosti, Carvolo Nero, Mussel, Leek & Cider Cream

Cauliflower, Smoked Applewood, & Savoy Cabbage Wellington, Roast Pots & Root Veg & Cranberry Sauce (v)

Welsh Lamb Shank, Rosemary Mash Potato, Garlic Green Beans & Red Wine Gravy

9oz Sirloin Steak, Roast Portobello Mushroom & Shallot, Hand-cut Chips & Port & Peppercorn butter  
(£4 supplement)

## Desserts

Honey & Lemon Crème Brûlée, Poached Pear & Honeycomb

Chocolate Mousse, Chocolate Button, Cointreau Cream & Madilines

Sticky Toffee Pudding, Caramel Sauce & Clotted Cream

Traditional Christmas Pudding, Vanilla-bean Custard & Brandy Butter

Classic British Cheese Plate: Somerset Brie, Stilton, Cornish Yarg, Quince, Grapes & Biscuits  
or

Liquid Dessert: Espresso Martini, Vanilla Vodka & Kahula, Double Espresso (£2.50)

## Drinks & Nibbles

Book a table/area for drinks.

You can pre-order Nibbles or Cheeseboards, Mulled Wine, Warm Spiced Cider & Xmas Cocktails

**Nibbles £4 per head:** Sticky Cocktail Sausages, Vegetable Spring rolls, Selection of Nuts & Crisps

**Table Cheeseboards £3.50 per head:** Selection of British Cheeses, Quince, Grapes & Biscuits

Vegan, Allergy & Buffet options available on request.