**Christmas Menu**

***2 Courses £23.50 /3 Courses £27.50 per head***

***Available from 26th Nov.***

Starters

**Traditional French Onion Soup, Cheddar Topped Crouton**

**London Gin Cured Salmon, Beetroot pickle & Rye Bread**

**Barbary Duck Liver Parfait, Spiced Plum Chutney & Toasted Brioche**

**Portobello Mushroom & Brie Bruschetta, Balsamic glaze (v)**

Mains

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

**Pan-Roasted Seabream 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

**Steamed Clementine & Ginger Pudding, Cornish Clotted Cream**

**Traditional Christmas Pudding, Vanilla-bean Custard & Brandy Butter**

**Belgian Chocolate Mousse, Bailey’s Cream & Hazelnut Biscotti**

**Salted Caramel Crème Brûlée, Crostoli Biscuit**

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

**Or a**

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

**Naughty Noel: Baileys, Sailor Jerry, Crème De Cacao & Cream (*£2.50)***

Drinks & Nibbles

**Book a table or 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 & Snacks

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

**Vegan, Allergy & & Group Buffet options available on reques**t.