

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 request.