

2 COURSES - £29.50
3 COURSES - £36.50

Starters:

GOAT CHEESE BON BON (V)

with honey, truffle, candied walnuts and onion jam

SCALLOPS +£3.00 Supplement

with a bacon, black pudding and parsnip puree

ROASTED PARSNIP VELOUTÉ (GF/VG)

Served with crispy leeks and truffle oil

LAMB KOFTA (GF)

Served on a pickled cucumber and pepper salad with whipped feta

FILLED MINIATURE YORKSHIRE PUDDING

with roast beef, horseradish and meat jus

TURKEY AND STUFFING ARANCINI

with an apricot and sausage stuffing, served with a truffle emulsion

Main Dishes

BEEF FLAT RIBS

Braised with mushrooms, pancetta and ale sauce, served with horseradish mashed potatoes and charred greens

TURKEY ROULADE

with an apple and cranberry sausage filling, served with Christmas vegetables and gravy

BEEF WELLINGTON

with truffle, mushroom duxelle, mashed potatoes, tenderstem broccoli, honey glazed carrots and red wine jus

PARMA HAM WRAPPED MONKFISH

Served on spaghetti with cherry tomatoes, tenderstem broccoli and a creamy rosemary and lemon sauce

CHRISTMAS WELLINGTON (V)

Served with Christmas vegetables and gravy

PUMPKIN RAVIOLI (V)

with a creamy beetroot and butternut squash sauce

Dessert

PISTACHIO TIRAMISU

WINTER SPICED CREME BRULE

MINCE PIE with a Licor 43 and brandy sauce

CHOCOLATE FONDANT with vanilla ice-cream (GF)

A 10% SERVICE CHARGE WILL BE ADDED TO ALL CHRISTMAS BOOKINGS.