





2 Courses 28 - 3 Courses 32

STARTERS

Pea & Smoked Ham Soup | Straw Potato | Parsley Oil
Camembert & Bacon Croquette | Sweet Chilli Jam, Pickled Shallot
Wild Mushroom Pate | Beetroot Chutney | Toasted Baguette | Butter (v)
Smoked Salmon, Prawn & Avocado Cocktail | Sriracha Marie Rose

MAINS

Stuffed Boneless Turkey Crown

Swede Puree | Sage & Onion Crispy Parsnip | Honey Roast Carrots | Herb Roasted Potatoes | Braised Red Cabbage | Buttered Greens | Gravy

Stout Braised Beef Short Rib

Pearl Barley & Button Onion | Garlic Green Beans | Braised Red Cabbage | Fondant Potato | Horseradish & Parmesan Pangritata

Leek, Sweet Potato, Chestnut & Smoked Cheddar Suet Pudding

Pressed Potatoes | Maple Parsnips | Braised Red Cabbage | Buttered

Greens | Gravy (v)

Pan Seared Cod

Crushed New Potato | Garlic Green Beans | Clam & Mussel Broth | Sauce Vierge

DESSERTS

Homemade Christmas Pudding | Brandy Custard | Boozy Cherries (v)
Chocolate & Praline Tart | Biscoff Gelato | Hazelnut Crumb (v)
Milk & Honey Panna Cotta | Raspberries | Honeycomb | Toasted
Almond Granola | Berry Sorbet

Finish your meal with a cheese platter, 6.5 per head

Vegan options available on request