

Christmas Menu

2 courses

40

3 courses

45

STARTERS

Crab on toast with chilli and lime dressed rocket finished with black garlic aioli

Baked camembert with crunchy toast shards, served with a fiery chilli jam (V)

Classic homemade tomato and basil soup served with warm bread and Netherend Farm butter (V)

Pancetta and Parmesan Arancini with dressed leaves and sage mayonnaise

MAINS

Hand carved turkey with traditional trimmings, crispy roast potatoes, pig in blanket and festive vegetables. Served with lashings of rich white wine gravy

Shiraz braised short rib, rested on whole grain mustard mash and buttered greens

Baked Sea bass on a bed of wild mushroom gnocchi and roasted cherry tomatoes on the vine

Butterbean, butternut squash and sage pie served with all the festive trimmings and a rich onion gravy

DESSERTS

Traditional Christmas pudding served with a brandy sauce, vanilla ice cream or custard

Rich dark chocolate torte served with clementine clotted cream and blackberries

Classic Sherry trifle

Cheese board selection.

A trio of local cheeses served with a homemade chutney, grapes and artisan biscuits

Parties of 8 or more are required to pre-order and place a 20% deposit of the total bill at the time of booking to secure their reservation.

If you have any dietary requirements, allergies or intolerances, please speak with a member of staff and we will be happy to assist you with your order. Be aware that this kitchen contains allergens. All prices are inclusive of VAT at the current rate. An optional 12.5% discretionary service charge will be added to your bill which goes directly to our staff.