

Christmas Cracker

MENU

3 courses £26⁹⁵

STARTER

Blue Cheese Mousse (v)
pickled celery, grape and toasted walnut

Garlic Chicken Fritter
parsley dressing, pancetta

Salmon Tartar
salted cucumber, crème fraîche, dill

White Onion and Cider Soup (v)
whipped butter, house sourdough

MAIN

Turkey Roulade
glazed parsnip, sprouts and smoked bacon, châteaux potatoes, rosemary gravy

Blade of Beef (gf)
creamed potato, savoy cabbage, bourguignon sauce

Sea Bass (gf)
herb crushed potatoes, kale, mussel velouté

Mushroom and Truffle Carbonara (v)
herb dressing

DESSERT

Christmas Pudding (v)
brandy ice cream, cranberries

Salted Caramel Panna Cotta
caramelised apple, hazelnut

Passion Fruit Cheesecake
mango sorbet, coconut

Dark Chocolate (v)
poached pear, honeycomb, milk sorbet



(ve) VEGAN (veo) VEGAN OPTION AVAILABLE (v) VEGETARIAN (gf) GLUTEN FREE
PLEASE NOTE: MOST OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, PLEASE ASK STAFF

NUTS, ALLERGIES AND DIETARY REQUIREMENTS: WE REGRET WE CANNOT GUARANTEE OUR FOOD PRODUCTS ARE TOTALLY NUT FREE. SOME OF OUR DISHES CONTAIN NUTS AND OTHER DISHES MAY CONTAIN NUTS OR NUT TRACES. IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS PLEASE CONSULT A MEMBER OF STAFF AND ASK TO SEE OUR RECIPE BOOK DETAILING ALL THE INGREDIENTS WE USE IN OUR DISHES. IF YOU ARE IN ANY DOUBT, PLEASE SELECT ANOTHER DISH FROM OUR MENU.