

CHRISTMAS SET COURSE

2 courses £27 / 3 courses £32

starters

parsnip & white onion soup (ve)(gfo)

- sage oil, sourdough

ham hock & pork shoulder terrine (gfo)

- piccalilli, crisp breads

cheese & leek croquettes (v)

- aioli, chives

mains

roast turkey

- seasonal vegetables, roast potatoes, pig in blanket,
lashings of gravy

roast beetroot wellington (ve)

- seasonal vegetables, roast potatoes, red cabbage,
lashings of gravy

smashed cheeseburger

- burger sauce, bacon jam, pig in blanket & fries

roasted squash & spiced butterbean stew (ve)(gfo)

- kale, garlic crumb, rose harissa

desserts

olive oil & polenta cake (v)(gf)

- whipped mascarpone, maraschino cherry

baileys tiramisu (v)

- coffee, dark chocolate

dark chocolate & orange tart (ve)(gf)

- sweet vanilla cream

CHRISTMAS BUFFET

£25 per guest

mains

beef & guinness pie

- slow cooked beef, seasonal vegetables,
puff pastry

classic cheese & leek pie (v)

- potato, caramelised white onion, thyme,
puff pastry

roasted squash & spiced butterbean stew (ve)

- kale, garlic crumb, harissa oil

sides

braised red cabbage (ve)

- christmas spices

roasted root vegetables (ve)

- maple glazed

greens (ve)

- peas & kale

signature lashings

- trof gravy - meat / vegan