

CHRISTMAS SET COURSE

2 courses £30 / 3 courses £35

starters

pork & pancetta sausage roll

- pickled white cabbage, cranberry jam

smoked salmon

- confit tomatoes, rye toast, whipped feta

charred leeks & oyster mushroom toast (ve)

- pickled chillies

mains

roast turkey

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

chestnut roast (ve)

- seasonal vegetables, roast potatoes, red cabbage, gravy

honey roast ham pie

- colcannon mash, roasted carrots, gravy

winter vegetable shepherds pie (ve)

- roasted carrots, gravy

desserts

chocolate cremeux (v)

- salted caramel, candid orange

sticky toffee pudding (v)

- vanilla ice cream

winter berry crumble (v/ve)

- vanilla ice cream

CHRISTMAS BANQUET

£28 per guest

mains

roast ham

- roasted w/ honey & christmas spices

roast turkey crown

- brined for 24 hours

chestnut roast (ve)

- cranberries, winter vegetables

sides

roasted potatoes (ve)

- garlic, thyme

braised red cabbage (ve)

- christmas spices

roasted carrots & parsnips (ve)

- maple glazed

pork & pancetta stuffing

- cranberries, sage

roasted leeks (v)

- cheese sauce

gravy

- meat & vegan

dessert +£5pp

winter berry crumble (v/vg)

- vanilla ice cream