Festive Set Menu

Available from 25th November

*Two Courses **32**, Three Courses **39***

ON ARRIVAL – *PRE BOOKED GROUPS OVER 6 ONLY*

Complimentary Glass of Prosecco for each guest. *125ml 11% ABV*

STARTERS

Smoked Salmon; Pickled cucumber, dill crème fraîche, sourdough crisps

Ham Hock Terrine; Piccalilli, sourdough crisps

Smoked Mackerel Pâté; Horseradish crème fraîche, pickled shallot, sourdough crisps

Chestnut & Wild Mushroom Soup *V*; Truffle oil, crusty baguette

MAINS

Roast Turkey; Pigs in blankets, chestnut & onion stuffing, braised red cabbage, sprouts & pancetta, roast potatoes, roasted root vegetables, rich gravy

Butternut Squash & Sage Wellington *V, VEO*; roasted butternut squash, sage & chestnut stuffing, puff pastry, braised red cabbage, roasted root vegetables, red wine jus

Pan-Seared Cod; Brown shrimp butter, charred leeks, crushed new potatoes

Pork Belly; Crispy crackling, braised red cabbage, red wine jus, crushed new potatoes, apple purée, roasted carrots

EXTRAS

Pigs in Blankets *NGCI* **6** • **Rocket & Parmesan** *NGCI, V* **5**

Braised Red Cabbage *V, NGCI* **5** • **Sprouts & Pancetta** *NGCI* **6**

DESSERTS

Christmas Pudding *V*; Spiced fruit pudding, brandy sauce, redcurrants

Warm Chocolate Brownie *V, NGCI*; Chocolate sauce, vanilla ice cream

Basque Cheesecake *V*; Berry compote, shortbread crumb

V – Vegetarian VE – Vegan NGCI – No Gluten Containing Ingredients VEO – Vegan Option Available