

Starters

Chicken Liver Pâté
Caramelised onion chutney, croûte

Salmon Gravlax
Pickled cucumber, dill crème fraîche, rye toast

Roast Parsnip & Spiced Apple Soup
Parsnip crisp, toasted pumpkin seeds (ve, gf)

Whipped Goats Cheese
Pickled Beetroot, Candied Walnuts

Main Courses

Traditional Roast Turkey
Roast potatoes, braised red cabbage, honey glazed carrots, triple cooked parsnips, sprouts, apricot stuffing, pigs in blankets, Yorkshire pudding, gravy

Braised Beef Feather Blade
Confit garlic pomme puree, braised red cabbage, honey glazed carrots, triple cooked parsnips, sprouts, apricot stuffing, pigs in blankets, Yorkshire pudding, gravy

Pan roasted Hake
Herb crushed new potatoes, grilled asparagus, lemon & chive beurre blanc

Chestnut and Sage Pavé
Roast potatoes, braised red cabbage, glazed carrots, triple cooked parsnips, sprouts, Yorkshire pudding, mushroom jus (vea, gfa)

Desserts

Traditional Christmas Pudding
Brandy sauce

Sticky Toffee Pudding
Toffee sauce, Crème Fraiche

Dark Chocolate and Orange Cheesecake
Chocolate Ice Cream, Candied Orange

Mulled Wine-Poached Pear
Vegan vanilla ice cream, oat crumble (ve, gfa)

Please let us know if you have any allergies or dietary requirements. As our dishes are made from scratch here in the kitchens we cannot 100% guarantee the absence of trace allergens.

We include a discretionary 12.5% service charge on the bill for easy tipping and 100% of any tips go directly to our restaurant teams.

V - Vegetarian | VG - Vegan | GF - Gluten Free | DF - Dairy Free