

December festive Menu

£30 for 2 courses

£35 for 3 courses

Monday to Saturday only

Pre-orders required, Available 1 to 22 December

Starters

Pan seared scallops, chestnut velouté, maple syrup, apple, pancetta and watercress

Roasted Cauliflower and hazelnut soup with fried sage, hazelnuts, and warm ciabatta

Roulade of wild Boar fillet, turkey and cranberries, brioche, cocktail gherkins, and beetroot glaze.

Vegan Roasted red pepper, garlic and tomato velouté, crusty bread

Mains

Roast turkey, chipolatas, cranberry sauce, stuffing, Roast potatoes, honey roasted carrots and parsnips, Sauteed Brussel sprouts, braised red cabbage and red wine jus

Venison Wellington, Charred kale, smoked bacon lardons, beetroot mash, game jus

Pan seared Sea Bream fillet, chorizo and cheddar sauce, crispy new potatoes, samphire

Jerusalem artichoke and Wild mushroom risotto, goats' cheese, and truffle oil

Vegan roast sweet potato, garlic and Swede rosti, Roast potatoes, honey roasted carrots and parsnips, Sauteed Brussel sprouts, braised red cabbage and vegan gravy

Puddings

Christmas pudding, brandy cream

Apple, pecan and cinnamon crumble, vanilla custard

White and dark chocolate Brownie, vanilla ice cream and chocolate sauce

Vegan Christmas pudding, vegan vanilla ice cream

To finish

Tea, coffee, mince pies