



FESTIVE MENU





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3 Courses: £45.00

STARTERS

Spiced Butternut Squash Soup ^{VE GF}

Crispy Onion, Chive & Truffle

Smoked Scottish Salmon

*Cucumber, Pickled Shallots, Smoked Crème
Fraîche, Rye*

Chicken Liver Parfait Quince

Sourdough Crisps, Endive Salad

MAINS

Roasted Breast of Turkey

*Sage & Onion Stuffing, Fondant Potato, Honey
Glazed Piccolo Parsnips, Roasted Brussels sprouts,
Cranberry & Orange Sauce*

Braised Feather blade of Beef

*Roasted Garlic Mashed Potatoes, Confit Carrots,
Shallot & Red Wine Sauce*

Celeriac, Lentil & Mushroom Wellington ^{VE}

Roasted Cauliflower, Confit Potato, Porcini Sauce

DESSERTS

Christmas Sticky Toffee Pudding

Whisky Caramel & Honey Custard

Glazed Meyer Lemon Tart

Strawberry & Yuzu Ice Cream, Toasted Meringue

White Chocolate & Ginger Bauble

Kumquat Chantilly Cream

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross-contamination can occur, and we cannot guarantee an allergen-free environment.

Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.