



# Festive Menu



**TWO COURSES £29.50 • THREE COURSES £34.50**

AVAILABLE TUESDAY 21ST NOVEMBER – MONDAY 1ST JANUARY (INCLUSIVE)  
PRE-BOOKING REQUIRED

## STARTERS

*Roasted Parsnip,  
Apple & Thyme Soup* v

parsnip crisps, chive oil, sourdough, whipped butter

*Potted Hot-Smoked Trout*

horseradish crème fraîche, dill, crostini, watercress

*Chicken Liver Parfait*

red onion chutney, truffle butter, brioche, hazelnut

*Whipped Cheese Croquette* GF VE

heritage beetroot carpaccio, candied walnuts,  
rocket, aged balsamic

## MAINS

*Roast Turkey & Bacon Roulade*

roast potatoes, maple-glazed parsnips, thyme-roasted carrots, Brussels tops, pigs-in-blankets, cranberry jus

*24 hour-cooked Beef Bourguignon* GF

buttered mash, maple-glazed parsnip,  
thyme-roasted carrot, crispy shallots  
Vegan option available VE

*28 day Dry-Aged Sirloin Steak* GF

tomato confit, roasted mushroom,  
triple-cooked chips, peppercorn sauce  
£3 supplement

*Pan-fried Fillet of Bream* GF

crushed skin-on baby potatoes, tenderstem broccoli,  
salsa verde, red wine reduction

*Beetroot, Squash & Pine Nut Wellington* GF VE

roast potatoes, maple-glazed parsnips,  
thyme-roasted carrots, Brussels tops, vegan gravy

## DESSERT

*Christmas Pudding* v

brandy custard, brandy syrup  
Vegan option available VE

*Dark Chocolate &  
Pistachio Torte* GF VE

raspberry sorbet, mulled winter fruits

*Sticky Toffee Pudding* v

clotted cream ice cream, toffee sauce

*Blood Orange Posset* GF v

shortbread biscuit

*Selection of Fine British Cheese*

water biscuits, apricot chutney  
£3 supplement