

Festive Set Menu

Available for tables of 8+ Monday - Thursday 6pm - 9pm

2 Courses £22.95 | 3 Courses £27.95

TO START

(V) Roasted Tomato Soup, Pesto & Parmesan Palmiers (gfa)

Chicken Liver Pate, Sloe Gin Jelly, Chestnut, Waldorf & Grape Salad (gfa)

Turkey, Stuffing & Sausage Terrine, Cranberry & Bacon Jam, Sprout Slaw

(V) Breaded Brie Wedges, Cranberry Compote, Dressed Leaves

Potted Salt Cod, Ciabatta Crostini, Lemon Aioli, Dressed Watercress, Chorizo & Red Pepper Puree (gfa)

MAIN

Baked Smoked Haddock, Mustard Creamed Leeks, Parmesan & Chive Crumb, Bashed Neeps & Almond Buttered Greens (gf)

Turkey & Ham Open Pie, Cheddar & Sage Crumb, Creamy Brie, Leek & Potato Fondue, Cranberry Roasted Roots & Sprouts

Pan Seared Seabass Fillet, Ratatouille, Pesto Mashed Potatoes, Slow Roasted (gf)

Pan Roasted Chicken Breast, Truffle Chicken Sausage, Creamy Mash, Creamed Spinach & Leeks, Tarragon Jus (gf)

(VE) Vegan Mediterranean Vegetable Tart, Herb & Seed Crumb, Sweet Potato Fries, Dressed Leaves

10 oz Rump Steak, Rocket & Red Onion Salad, Grilled Tomato, Flat Mushroom, Triple Cooked Chips (gf)

8 oz Sirloin Steak, Rocket & Red Onion Salad, Grilled Tomato, Flat Mushroom, Triple Cooked Chips (gf)

10 oz Ribeye Steak, Rocket & Red Onion Salad, Grilled Tomato, Flat Mushroom, Triple Cooked Chips (£5.00 Supplement) (gf)

DESSERTS

Dark Chocolate & Cointreau Pot, Poached Clementine, Pistachio Ice Cream (gf)

Cinnamon, Apple & Winterberry Crumble, Warm Custard

Traditional Warm Christmas Pudding, Pannetone Ice Cream

Pear & Blackberry Frangipane Tart, Whipped Honey & Fig Yoghurt, Toasted Almond Brittle

Black Bomber Cheddar Cheese, Date Chutney, Fresh Apple, Grapes, Selection of Crackers

