



FESTIVE MENU

2 Courses - £29.50

3 Courses - £35.00

Duck Liver Pâté, Spiced Orange Chutney. (GFA)

Tomato & Basil Soup, Sourdough (GFA, DF, VG)

Crayfish & King Prawn Cocktail (GF, DFA)

Breaded Brie, Cranberry & Rosemary, Pistachio.

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Harrisa Heritage Carrots, Cranberry Falafel, Pistachio Hummus. (PB)

Pan Fried Sea Bass, Sauce Vierge, Roasted Cherry Tomatoes & Parmentier Potatoes.
(GFA, DFA)

Roast Caldecott Turkey, Roast Potatoes, Honey Glazed Parsnips & Carrots, Chipolatas,
Sprouts, Gravy. (GFA, DFA)

Pork Loin, Sauteed Garlic Kale & Pancetta, Goosefat Roasted New Potatoes, Sage Stock
Jus (DFA)

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Christmas Pudding, Berry Compote, Brandy Sauce.

Dark Chocolate Cherry Cremeux, Cherry Coulis, Kirsch Cherries, Chocolate Shards. (DF,
GF)

Panettone Bread and Butter Pudding, Homemade Clotted Cream Ice Cream.

Winter Berry Mess. (GF)

GFA – GLUTEN FREE ADAPTABLE. **DFA** – DAIRY FREE ADAPTABLE. **GF** – GLUTEN FREE. **DF** – DAIRY FREE. **VG** – VEGAN. **PB** – PLANT BASED.
Please inform us of any dietary requirements that you may have. While every care is taken, our kitchen handles all 14 allergens. Some dishes may contain traces of allergens due to shared preparation and supplier handling.