



Hen & Chicken

CHRISTMAS LUNCH & DINNER

STARTERS

Crayfish & prawn cocktail, smoked salmon, baby gem, marie rose sauce

Curried cauliflower soup, sprout & onion bhaji, crispy chickpeas, mint yoghurt (v)

Ham hock & walnut terrine, piccalilli, watercress, crusty bread

Chickpea & butternut squash fritter, romesco sauce, lambs leaf (vg)

MAIN COURSE

Prosciutto wrapped turkey, chestnut & cranberry ballotine, pigs in blankets, red wine gravy

Mushroom, sweet chestnut & spinach parcel, cranberry & red wine jus (vg)

Both served with roast potatoes, maple roast parsnips & carrots, brussels & chestnuts, tenderstem broccoli, celeriac purée (vg)

Pot roast beef brisket, winter roots, cannellini beans, crusty bread

Pan-roasted halibut, celeriac purée, beurre blanc, pickled fennel, tenderstem broccoli

DESSERT

Christmas pudding, brandy sauce (v, vg avail)

Baked Basque orange cheesecake, candied peel, clotted cream

Apple & blackberry crumble, vanilla custard

LUNCH

2 Course £22.50 3 Course £27

DINNER

2 Course £28.50 3 Course £34

PRE - SHOW

2 Course £26.50 - Starter & Main

