



FESTIVE MENU

2 COURSES £24.99

3 COURSES £29.99

STARTERS

Spiced Carrot & Lentil Soup

Delicately spiced carrot and red lentil soup, finished with basil oil and served with warm artisan bread and butter.

Pan-Seared Scallops

Fresh scallops served on a bed of minted pea purée, topped with crispy pancetta and a drizzle of lemon butter.

Baked Blue Cheese Fondue

Creamy blue cheese fondue served with warm bread and finished with toasted walnuts.

Ham Hock Terrine

Slow-cooked ham hock terrine with piccalilli, dressed green salad, and toasted sourdough.

MAINS

Traditional Roast Turkey

Succulent roast turkey served with seasonal trimmings, rich gravy, and cranberry compote.

Nut Roast (V)

A hearty nut roast served with roast vegetables, vegan gravy, and herb-infused stuffing.

Pan-Fried Sea Bass

Served with new potatoes, tenderstem broccoli, and a delicate white fish sauce, finished with green dill oil.

Classic Beef Scouse

Slow-braised beef stew served with crusty bread and pickled red cabbage.

Rigatoni Pomodoro

Rigatoni pasta tossed in a rich tomato and basil sauce, topped with burrata and basil oil. Add grilled chicken if desired.

DESSERTS

Traditional Christmas Pudding

served with Brandy Cream

Classic Crème Brûlée

Warm Apple & Cranberry Crumble *(Vegan option available)*

Selection of Fine Cheeses

served with Crackers & Chutney

Ice Cream Selection

Sorbet Selection

SIDES

*Brussel Sprouts with Walnuts
& Crispy Pancetta*

Truffle Cauliflower Cheese

Pigs in Blankets

Dauphinoise Potatoe

