

Festive Menu

3 Courses £35

To Start

Spiced Parsnip soup, Parsnip crisps & chives creme fraiche

Lobster & crayfish croquettes, saffron aioli

Pressed smoked pork terrine, burnt apple puree & fennel seeded crackling

Sweet potato cakes with lime & avocado (VEGAN)

To Follow

Traditional Roast turkey, with all trimmings, cranberry sauce & turkey gravy

Vegan wellington, roasted potatoes, brussel sprouts, roasted carrots, parsnip puree, served with cranberry sauce & gravy (VEGAN)

Pan fried seabass fillet, baby potatoes, spinach served with crab & chives cream sauce

Braised beef brisket, pickled red cabbage, celeriac mash & red wine jus

To Finish

Triple chocolate brownie, chocolate sauce & vanilla ice cream

Traditional Christmas pudding, brandy butter & ice cream

Vegan maple poached pear with almond cream (VEGAN)

Cheese board, selection of cheeses, quince jelly, grapes & biscuits

Festive crackers & mince pies per person included, pre orders are required on all festive bookings