



## CHRISTMAS FEAST

### STARTERS

Leek and potato soup with garlic croûtons and sourdough bread **VG**

Deep fried brie with cranberry sauce **V**

Chicken liver paté on sourdough toast with mulled pear and onion chutney

Beetroot and gin marinated salmon with dill crème fresh on sourdough bread

### MAINS

*All mains are served with roast potatoes, agave glazed carrots  
and parsnips, red cabbage, sprouts, and vegetable gravy*

Roast turkey with sage & onion stuffing and pigs in blankets

Agave roasted squash, balsamic red onion and spinach Wellington **VG**

Lamb shank with chestnut purée and mint sauce

Grilled cod fillet with mulled wine reduction

### DESSERTS

Chocolate fondant with vanilla ice cream **V**

Christmas pudding with brandy butter **V**

Spiced poached pear, blackberry purée,  
fresh blackberry and walnut crumble **VG**

Baileys and dark chocolate cheesecake  
with raspberry coulis and chocolate sauce **V**

£32

TWO COURSES

£38

THREE COURSES

£42

THREE COURSES  
with a glass of mulled wine

Advance booking essential. All bookings are subject to a £20 cancellation  
fee per person if canceled within 7 days of the booking date.  
There will be a discretionary 15% service charge added to all bills.