



Christmas

SET MENU



Available at Botanical Tavern for pre-booked parties only

Starters

Cream of butternut squash soup, crème fraîche & chives V GF

Beetroot & caramelised onion tart, crisp leaves & balsamic dressing VG

Potted chicken liver parfait, onion jam & toasted brioche

Smoked salmon with a salad of baby prawns, tomato salsa,
crisp leaves & cocktail sauce GF

Main Course

Roast turkey stuffed with apricot and sage,

Brussels sprouts with pancetta & chestnuts, turkey gravy GF

Crisp skin cod with savoy cabbage & roasted butternut squash, rustic tomato sauce GF

Braised feather blade of beef with creamed potatoes and gravy

Mushroom, chestnut & tarragon suet pudding, white bean cassoulet VG

*Main courses are served with family style seasonal vegetables,
the crispiest roast potatoes & steamed new potatoes*

Puddings

Traditional Christmas pudding with brandy custard V VG

Sticky toffee pudding, caramel sauce & vanilla ice cream GF

Apple & cinnamon crumble tart with custard V

TWO COURSES £38
THREE COURSES £44

Available from the 17th of November to the 24th of December

V Vegetarian VG Vegan VG Vegan option available GF Gluten-free

Please make staff aware of any allergies you might have. We shall do our best to provide you with suitable food, but we cannot guarantee that our offering will be allergen-free. All dishes may contain nuts. Adults need around 2,000 kcal a day. Any kcal value stated refers to the total kcal amount in the whole portion. All items subject to availability. Prices are liable to change.

Please note: All prices include VAT. A discretionary service charge will be added to all transactions.

