

£35 FOR THREE COURSES

STARTERS

SPICED PARSNIP & RED LENTIL SOUP parsnip crisps, croutons

GIN & CITRUS CURED SALMON TARTARE avocado, radish salad

LAMB & APRICOT TERRINE mint jelly, candied almonds, toast

SALT COD CROQUETTES saffron aioli, pickled root vegetables

MAINS

ALL SERVED WITH BOWLS OF VEG

ROAST TURKEY
all the trimmings, turkey gravy

SLOW COOKED BEEF SHIN dauphinoise potato, beef jus

WILD MUSHROOM chestnut, spinach & blue cheese roulade

PAN FRIED HAKE
butter bean stew, brussels sprouts, salt & pepper squid

DESSERTS

CHRISTMAS PUDDING brandy sauce

TREACLE TART
clotted cream & red wine poached figs

CHRISTMAS CRÈME BRÛLÉE spiced orange crème brûlée, shortbread

DARK CHOCOLATE & CHESTNUT TORTE orange mascarpone cream



If you have an allergy, please speak to your server. Allergen information will be provided. An optional 12.5% service charge will be added to your bill and gratefully received by our team. We really appreciate your custom.