



CHRISTMAS MENU

£25 for 2 courses

£30 for 3 courses

STARTER

Roasted butternut squash & ginger soup, chive oil & warm crusty bread (gf without bread)

Confit chicken terrine, Celeriac remoulade

Sushi platter for one, spicy tuna roll & salmon and avocado roll

Sweet potato, chick pea, almond, pomegranate and kale salad, lemon & tahini dressing (v, gf)

MAIN

Roasted turkey breast, sausage meat & apricot stuffed leg, duck fat roast potatoes and all the trimmings

Vegetarian black pudding roast, olive oil roast potatoes and all the trimmings (v)

Dry aged 6oz fillet of beef, grilled mushroom & tomato, chips, choice of Bearnaise/Peppercorn - (£7 supplement) (gf)

Roast garlic & rosemary baked hake, leeks, white bean cassoulet

Slow braised lamb shoulder, mash potato, roast carrot, savoy cabbage (gf)

Potato gnocchi, truffle wild mushroom ragu, crispy shallots & sage (vg)

DESSERT

Christmas Pudding, brandy custard & red currents

Spiced apple crème brulee, lemon thyme shortbread

Vegan Chocolate mousse, maple syrup honeycomb, passion fruit, mango sorbet (vg)

“New market dairy” cheeses selection & biscuits, chutney (£2 supplement)