



2 COURSES £35

3 COURSES £40



Starters

Candied beets, apple and chicory salad (vg)

Winter squash and sage arancini (V)

Ham hock terrine, apple purée, roasted beetroot

Roasted winter vegetable soup (vg)

Mains

Roast turkey ballotine, Cumberland stuffing, prosciutto, roast potatoes, root vegetables, mulled red cabbage, brussels sprouts, cranberry sauce, gravy

12-hour braised ox cheek, truffle mash, watercress velouté, winter greens

Fried sea bass fillet, roasted celeriac, port, shallot reduction

Vegan wellington, roast potatoes, root vegetables, mulled red cabbage, brussels sprouts, cranberry sauce, gravy

Crispy roast potatoes, roasted root veg, Winter greens and gravy to accompany all mains

Dessert

Classic Christmas pudding with cumquat jam and whisky sauce

Rich dark chocolate mousse

Lemon crème brûlée accompanied by shortbread

Vegan dark choc coco pots, Honeycomb, Winter berries

Please let us know if you have any dietary requirements or allergies. Some dishes may contain nuts, dairy or wheat products A number of our dishes are gluten free or can be made gluten free. Ask your server for details. (v) = vegetarian (vg) = vegan (gf) = gluten free