

Christmas Lunch

Starters

MAPLE ROAST PARSNIP SOUP

Charred Sourdough, Parsnip Crisps & Chives (vg/gfo)

DUCK RILLETTES

A Coarse Confit Duck Style Pâté, Charred Sourdough & Cranberry Chutney (gfo)

SMOKED MACKEREL ON TOAST

Charred Sourdough & Pickled Cucumber & Fennel Salad (gfo)

Mains

ROAST TURKEY

With Pigs in Blankets, Turkey Gravy & Cranberry, Sage & Onion Stuffing (gfo)

PAN FRIED SEA BREAM

On a Crab & Brussel Sprout Risotto topped with Samphire (gf)

CHRISTMAS NUT ROAST

Mushroom, Spinach, Cranberry & Mixed Nuts, with Vegan Gravy (vg/gf)

SHIN OF BEEF BOURGUIGNON

Slow Cooked Beef with Baby Onions, Smoked Bacon & Mushrooms, with a Parsnip Purée (gf)

All Served With Marmite Roast Potatoes, Maple & Thyme Glazed Carrots & Parsnips, Roasted Sprouts & Chestnuts & Mulled Wine Spiced Red Cabbage

Desserts

TRIPLE CHOCOLATE BROWNIE

Chocolate Sauce & Clotted Cream Ice Cream (gf)

VANILLA CHEESECAKE

Mulled Wine Poached Winter Fruits & Blackcurrant Sorbet (vg)

CHRISTMAS PUDDING

Brandy Crème Anglaise

£26

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. There is a discretionary 10% service charge added to your bill for parties of six or more. All above prices are inclusive of VAT.
vg - vegan | gf - gluten free | gfo - gluten free option