



CHRISTMAS MENU

3 Courses from £39.5 per person

Starters

Butternut squash raviolini, toasted almonds, sage, garlic crisps (v)

Wild mushroom, chestnut & thyme soup, focaccia croutons (vg)

Chicken liver parfait, red onion marmalade, truffle butter, toasted sourdough

Prawn cocktail, baby gem, avocado, Bloody Mary dressing

Mains

Roast turkey breast, cranberry stuffing, pigs in blankets,
honey-roasted roots, roast potatoes

Confit duck leg, pork belly cassoulet, sticky red cabbage

Pan-fried seabass, rosemary potatoes, tenderstem broccoli, salsa verde,
red wine jus

Beetroot, spinach & pine nut Wellington, parsnip & maple puree,
brussel tops, vegan gravy (vg)

28-day aged sirloin, tomato confit, watercress,
triple-cooked chips, peppercorn sauce *£5 supplement*

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v)

Dark chocolate torte, boozy mandarins, crème fraîche (v)

Christmas pudding, brandy cream (v)

Apple & winter berry crumble, custard (vg)

Colston Basset Stilton, Quicke's mature Cheddar, chutney,
black grapes & water biscuits (v) *£5 supplement*

