



**CHRISTMAS  
DINNER**

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**3 COURSES**

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**FROM 4PM**  
**MON-THURS £55**  
**FRI-SUN £60**

## STARTERS

### ROAST CHESTNUT SOUP

Bloomer bread, nutmeg,  
chive, olive oil **V**

### FAUX GRAS PARFAIT

Cashew parfait, brandy, shallot,  
brioche, black garlic

### CHICKEN LIVER & TRUFFLE

Fig chutney, toasted brioche,  
watercress salad

### BAKED MINI CAMEMBERT

Spiced honey, thyme,  
charred sourdough



## MAINS

### ROAST TURKEY ROULADE

Sage and onion stuffing, duck fat  
roast potatoes, Brussels sprouts, pigs  
in blankets, honey glazed carrots,  
turkey jus & cranberry sauce.

### SQUASH, LENTIL AND ALMOND PITHIVIER

Celeriac puree, sage & pine  
nut beurre noisette **V**

### OX CHEEK BOURGUIGNON

Ox cheek, slow cooked in red wine,  
with carrots, pearl onions and  
bacon lardons, pomme puree

### PAN ROASTED HAKE FILLET

Lobster bisque, pomme puree, samphire

### CHARGRILLED BLACK ANGUS SIRLOIN

Skinny fries, peppercorn sauce



## DESSERTS

### STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream **V**

### CHERRY & ALMOND CAKE

Crème fraiche, kirsch soaked cherries **V**

### CHOCOLATE MOUSSE

Honeycomb, candied orange **V**

### CHEESE SELECTION

Artisan crackers, grapes, chutney

**V** Vegetarian

**VG** Vegan

**VGA** Vegan Available