



Christmas Menu 2020

Welcome drink + two courses £35

Welcome drink + three courses £40

(Drink includes San Miguel, 175ml house wine or a soft drink)

STARTERS

Roast parsnip soup
with artisan bread (VE)

Beetroot tartare
shallots, capers, gherkins, chopped walnuts, creamy goat's cheese cracker (V) (VE*)

Ham hock terrine
pickled veg, fig chutney, toasted brioche

Poached pear
candied pecans, cranberry salad (VE)

MAIN COURSES

Traditional roast turkey
roasted winter vegetables, stuffing, pigs in blankets and gravy

Porchetta with braised cabbage
gravy, apple sauce

Fillet of monkfish
creamy braised cabbage

Roast goose
roasted winter vegetables, port sauce

Nut roast
braised cabbage, spicy tomato sauce (VE)

DESSERTS

Traditional Christmas pudding
crème anglaise (V)

Cheese board selection
grapes, fig chutney

Cherry Bakewell
whipped cream, seasonal berries (V)

Sticky toffee pudding (V)

(V) Vegetarian, (VE) Vegan, (VE) Vegan option on request
Discretionary service charge of 12.5% will be added to your bill

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.
Please ask the events team for full information on the allergens for all menu choices.