

CHRISTMAS MENU

STARTERS

Spiced carrot and parsnip soup v.
Parsnip crisps, cumin and coriander yoghurt

Oak smoked salmon
Fennel slaw and salmon caviar

Duck liver parfait n.
Fig and mustard relish, seeded sourdough Melba toast, pickles

Griddled pear and feta salad v.
Lemon and thyme dressing

MAINS

Grilled 220g sirloin steak
Roasted Provençal tomato, watercress, peppercorn sauce

Roast free-range Staffordshire turkey
Apricot and sage pigs in blankets, Davy's Port wine gravy, cranberry relish

Roasted cod in caper, lemon and parsley sauce
Sea rosemary, caper and parsley mash, grilled lemon

Roast pumpkin and pearl barley risotto v.
Shaved Pecorino, chicory

All main courses served with seasonal vegetables and potatoes

DESSERTS

Christmas pudding n.
Almond brandy butter, mulled
cranberries, cream

Chocolate and mince pie brownie n.
Hot chocolate fudge sauce

Potted lemon and ginger cheesecake v.
Amaretto, ginger crumb, candied lemon

British cheese plate v.
Stilton, Cheddar, roasted grapes,
Medjool date confit, biscuits

TWO COURSES £29.95 | THREE COURSES £34.95

V. VEGETARIAN N. CONTAINS NUTS

This menu must be pre-ordered. Should you require any allergy information on any of our dishes please ask a member of the team. All prices include VAT at 20%. A discretionary service charge of 10% will be added to your bill.