



# Christmas

## STARTERS

Rosemary butternut soup, walnut gremolata and crème fraîche VE

Oak smoked gravlax, melba toast

Ham hock terrine, toasted sourdough, mulled cranberry and apple chutney

Wild mushroom, chestnut, cannellini bean pâté, sourdough toast VE

## MAINS

Roasted haddock, garlic and chilli spinach, Prosecco and prawn sauce

British roast turkey with sage and apricot stuffing, pig in blanket

Mixed seed sweet potato, red onion marmalade tart, romesco sauce VE

Slow braised beef bourguignon, crushed buttered

baby potatoes, crispy shallots

Chargrilled Surrey Hills sirloin steak, roasted tomato,

peppercorn sauce *£5.00 supplement*

*All mains served with roast carrots, brussels sprouts, roast potatoes*

## SIDES

Red cabbage VE

£4.75

Cauliflower cheese *to share* v

£6.75

Davy's pigs in blankets with cranberry dipping sauce

£8.50

## DESSERTS

Christmas pudding, mulled cranberries, clotted cream v

Chocolate brownie, Bailey's chocolate sauce, vanilla ice cream v

Mixed berry and apple crumble, coconut ice cream VE

Treacle tart, clotted cream v

**British cheese plate** ~ Stilton v, Somerset Brie v,

vintage Cheddar, grapes, membrillo, biscuits

## THREE COURSES £47

Includes a £2 charity donation to Royal Trinity Hospice

**Drinks packages available on request**

V VEGETARIAN / VE VEGAN

**For groups of six or more a £10 per person deposit will be required to confirm your booking.** A discretionary 12.5% service charge will be added to your bill. Adults need around 2000kcal a

