



# Christmas

## STARTERS

- Rosemary, butternut soup, walnut gremolata, yoghurt **VE**  
Oak smoked salmon, gravadlax sauce, melba toast  
Ham hock terrine, toasted sourdough, mulled cranberry, apple chutney  
Wild mushroom, chestnut, cannellini bean pâté, yoghurt, sourdough toast **VE**

## MAINS

- Roasted haddock, garlic, chilli, spinach, Prosecco, prawn sauce  
British roast turkey, 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, grilled 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, apple crumble, coconut ice cream **VE**  
Treacle tart, Cornish 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

