



Festive Set Menu

2 Courses 33.95 | 3 Courses 42.95

Starters

- Smoked Salmon orange, pomegranate & watercress salad, crème fraîche, sourdough
- Chicken Liver Parfait quince, pickles, sourdough
- Spiced Pumpkin Soup sage, chestnuts, sourdough | PB
- Heritage Beetroot Salad orange, pear, walnuts, radicchio | PB NG N

Mains

- Roast Turkey Crown beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, cranberry sauce, gravy
- Roast Sirloin of Beef beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, horseradish cream, gravy **5 supplement**
- Roasted Harissa Cauliflower Steak chickpeas, winter greens, chestnuts & orange | PB NG
- Pan-Roasted Seabass celeriac, samphire, new potatoes, hazelnuts, gremolata | NG N

Puddings

- Christmas Pudding brandy butter ice-cream | N
- Chocolate Brownie vanilla cream, cranberries, mixed nuts | PB N
- Bramley Apple & Fig Crumble bay-leaf custard | PB NG
- Cornish Blue quince, celery, seeded crispbreads | V

Champagne & Fizz

Full drinks list
available

	125ml	Bottle
Prosecco Extra Dry Veneto, Italy, 11%	7.9	46
Nyetimber Rosé West Sussex, England, 12%	11.4	66
Moët & Chandon Brut Champagne, France, 12.5%	15.2	88