

CHRISTMAS 2017

Three courses £30 per person

STARTERS

Roast Jerusalem artichoke soup, truffle oil

Chicken liver parfait, onion chutney, toasted sourdough

Heritage beetroot salad, candied walnuts, marinated feta cheese

House cured Salmon, pickled cucumber, horseradish crème fraiche

MAIN COURSES

Traditional roast Turkey, heritage carrots, sprout tops, pigs in blankets, roast potatoes

Braised short rib of beef, roast heritage carrots, mashed potato, buttered greens

Wild mushroom risotto, rocket, parmigiano, truffle oil

Pan fried seabass fillet, saffron potatoes, tapenade

DESSERTS

Pannetone bread and butter pudding

Vanilla pannacotta, mulled winter fruits

Christmas mess, pomegranate, clementine and toasted almonds

Sticky toffee pudding, vanilla ice cream

Please note that our dishes may contain allergens, please notify a member of staff if you have any allergies.

A10% service charge will be added to your final bill.