

## CHRISTMAS 2018

Three courses £30 per person

### STARTERS

Parsnip and apple soup with house foccacia

Smoked ham hock & corn fed chicken terrine with house pickles

Cured salmon, horseradish creme fraiche & pickled cucumber

Spiced carrot, heritage beetroot, lentil & goats cheese salad

### MAIN COURSES

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

Slow braised ox cheek ragu, creamy mashed potatoes, roast carrots & sprout tops

Wild mushroom risotto, sprout tops, parmigiano, truffle oil

Pan fried cod fillet, cocotte potatoes, kale, white wine sauce

### DESSERTS

Pannetone bread and butter pudding

Vanilla pannacotta, mulled winter berries

Christmas mess, clementine, pomegranate, honey roasted oats

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.