



Festive Menu

TO START

- CREAM OF MUSHROOM SOUP, TRUFFLE OIL & HOMEMADE BREAD.
- HOMEMADE DUCK LIVER PATE, PEAR CHUTNEY & CROSTINI BREAD.
- BURRATA DI PARMA; PROSCIUTTO HAM, WHOLE BURRATA MOZZARELLA, HERITAGE TOMATOES, ALEPPO PEPPER AND PISTACHIO PESTO.
- PAN-SEARED SCALLOPS, ROASTED CAULIFLOWER PURÉE, APPLE SEGMENTS & DRIED BLACK PUDDING.

FOR MAINS

- TRADITIONAL TURKEY CHRISTMAS DINNER WITH ALL THE TRIMMINGS.
- PAN-FRIED DUCK BREAST WITH HOMEMADE HASH BROWN, BUTTERED ENGLISH GREENS, CRANBERRY & RED WINE JUS.
- PAN-FRIED SALMON, CRUSHED SWEDE, PEARL ONION, PANCETTA & GARDEN PEAS.
- FESTIVE PIZZA, SAN MARZANO BASE, MAPLE CURED SHREDDED HAM, FIOR DI LATTE MOZZARELLA, CREAMY FRENCH BRIE, HOMEMADE SAGE & ONION STUFFING, CARAMELISED RED ONION CHUTNEY.
- SIRLOIN OF BEEF; PORCINI & PARMESAN STUFFING, CREAMY MASH, ENGLISH GREENS & RED WINE GRAVY.
- VEGETARIAN NUT ROAST, SERVED WITH SEASONAL VEGGIES AND VEG GRAVY
- THE DON OF CHRISTMAS, 8 OZ BEEF BURGER, TOPPED WITH CRANBERRY SAUCE, HOUSE SAGE & ONION STUFFING, SLOW-COOKED CHRISTMAS HAM, CRISPY FRIED ONIONS, SAGE INFUSED MAYONNAISE & ROCKET SERVED WITH SKIN ON FRIES.

TO FINISH

- STICKY TOFFEE PUDDING SERVED HOT WITH SALTED CARAMEL SAUCE, AND LUXURY VANILLA ICE CREAM.
- TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY CREAM.
- THREE CHEESE SELECTION WITH CRACKERS, GRAPES AND HOUSE CHUTNEY
- HOMEMADE APPLE CRUMBLE CHEESECAKE SERVED WITH WHIPPED CREAM.



3 COURSES £30

BOOKINGS ADVISED
OPEN TUE - THURS 12 PM - 9 PM
FRI - SAT 12PM - 10 PM
SUN 12PM - 8PM