

# CHRISTMAS

## menu

3 COURSES £29.95

2 COURSES £24.95

### APPETIZERS

#### Fennel Salami

Of Celeriac, Creme Fraiche, Pecorino,  
Wild Rocket & Truffle Oil

#### Panko Butterfly King Prawns

With Roast Lemon Mayonnaise

#### Pumpkin Tortellini

Sage, Cinnamon Brown Butter &  
Crown Prince

#### Roasted Wild Mushroom Soup

With Toasted Ciabatta



A discretionary service charge of  
10% will be added to your bill

### MAIN COURSES

#### Roast Turkey Breast & Chestnut, Onion & Cranberry Stuffing

Roast Potatoes, Vegetables, Cranberry Sauce,  
Pig in Blankets, Yorkshire Pudding & Gravy

#### Beef Red-Wine Porcini Stew

Potato Dumplings, Roasted Root  
Vegetables & Water Cress

#### Nut Roast

Of Walnut, Cashews, Butternut Squash,  
Sweet Potato, Carrot & Cheddar

Roast Potatoes, Vegetables, Basil Pesto,  
Yorkshire Pudding & Gravy

#### Risotto

With Carlo Nero, Spinach, Olive Oil,  
Goats Cheese & Chilli Pangrattato

#### Baked Fillet of Hake

With Tomato, Roast Pepper Caper, Berry  
Sauce with Dressed Green Beans & Mustard

#### Rigatoni

Slowly Braised Lamb Shoulder Ragu,  
Parmesan & Gremolata

### DESSERTS

#### Christmas Fruit Pudding

Brandy Sauce

#### Cherry Bailey's Panna Cotta

Amaretti Biscuit & Cherry Compote

#### Chocolate Tart

Caramel Sauce & Vanilla Ice Cream

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Complimentary Mince Pie

