

Festive Menu

Two courses - £30 | Three courses - £38

STARTERS

Roasted tomato and sweet potato soup (Ve) (C/SD)

Ham hock and leek terrine (G/SD/M/MI/E)
Apple and cider chutney, brioche toast

Mackerel pâté, beetroot rye (G/M/C/F/MI/E)

Smoked salmon, fennel, orange, dill, rye (G/F/SD)

Wild mushroom bonbon, garlic mayonnaise (V) (G/S/E)

MAINS

Ballotine of turkey (SD/C)
Smoked bacon, sage and onion stuffing, cranberry and thyme jus

Braised beef shoulder (MI/C/SD)
Gratin potato, creamed cabbage, bourguignon jus

Fillet of salmon (F/MI/SD/C)
Herb mash, tenderstem, martini and spring onion cream

Roasted squash and lentil wellington (Ve) (G/SD)
Thyme jus

Pumpkin potato gnocchi (V) (MI/G)
Oxford Blue and truffle cream

All mains are served with seasonal vegetables

DESSERTS

Christmas pudding, brandy sauce (MI)

Dark chocolate delice, passion fruit purée (Ve) (S)

Sticky toffee pudding, toffee sauce (G/MI/E)

Raspberry and white chocolate cheesecake, raspberry sauce (G/MI/S/E)

Crème brûlée, shortbread biscuit (G/E/MI)

Suitable for:
(V) Vegetarians (Ve) Vegans

Contains:

C: Celery | CR: Crustaceans | MI: Milk | E: Eggs | F: Fish | G: Gluten | P: Peanuts | L: Lupin N: Nuts | M: Mustard | MO: Molluscs | S: Soya
SD: Sulphur Dioxide | SE: Sesame

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are "free from" allergens. If you have any specific dietary requirements, please alert a member of our team prior to ordering.