



# Festive Menu

*Dietary requirements*

## Starters

**Butternut Squash Velouté** (VGN)(V)(GFO)(DFO)  
*Wild mushroom & Parmesan crostini*

**"Gin & Dill" Cured Salmon** (GFO)(DFO)  
*House blinis, beetroot relish, horseradish sour cream*

**Burrata Cheese** (V) (GF) (VGNO)  
*Caramelised pears, candied walnuts, arugula salad*  
**(Vegan cheese available as vegan option)**

## Mains

**The Christmas Roast** (GFO)  
*Ballotine of turkey breast & leg with apricot & sage stuffing,  
duck fat roast potatoes, honey roasted carrots & parsnips, chestnut sprout tops,  
mini sausage toads, roast gravy*

**Wild Mushroom, Leek & Swiss Cheese Pithivier** (V)  
*Truffle mash, greens, white wine & tarragon cream sauce*

**THE VEGAN NUT ROAST** (VGN)(DF)  
*Roast potatoes, honeyed roasted carrots & parsnips, chestnut sprout tops, vegan gravy & yorkshire*

## Desserts

**Christmas Spiced Bread & Butter Pudding** (V)  
*Brandy Custard, vanilla bean ice Cream*

**Warm Chocolate Brownie** (V)  
*Morello cherry ice cream, honeycomb*

**Salted Caramel Panna Cotta** (V)  
*Orange tuile, house gingerbread*

**Char Grilled Pineapple** (VGN)(GF)(DF)  
*Rum soaked sultana syrup, coconut ice cream*

2 COURSES, £30  
3 COURSES, £35

(VGN – Vegan) (VGNO – Vegan option) (V – Vegetarian) (GFO – Gluten Free option) (DF – Dairy Free)

- Includes Christmas novelties & crackers-  
An optional 10% service charge will be added to all bills