

CHRISTMAS MENU

Two courses £33 | Three courses £40
Add a glass of Chapel Down Classic Brut, England – £12

STARTERS

Spiced squash and lentil soup (v)
Crispy onions, coriander oil, bread roll

Prawn cocktail salad
Cucumber, radish, rocket, baby tomatoes, avocado purée, Marie Rose sauce

Slow-roasted heritage beetroot (v)
Goat's curd, radish, red vein sorrel, orange chimichurri, toasted walnuts

MAINS

Roast turkey
Roasted carrots and parsnips, roast potatoes, Brussels sprouts, rich gravy, cranberry sauce

Wild mushroom loaf (v)
Roasted carrots and parsnips, roast potatoes, Brussels sprouts, gravy, cranberry sauce

Pan-fried sea bass
Roasted carrots and parsnips, roast potatoes, Brussels sprouts, dill and lemon sauce

DESSERTS

Spiced roasted apple tart (v)
Sugar-crusted puff pastry, cinnamon crème fraîche, caramel sauce

Traditional Christmas pudding (v)
Warm brandy custard

Vanilla panna cotta (v)
Spiced wine-poached sultanas, date syrup

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen some of which may contain allergens.

If you have a specific allergy or dietary requirement please let us know.

We would love to tell you what is in our food to assist you with your choice.

All prices are in £ and including VAT.