

# CHRISTMAS MENU



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2 courses £22

3 courses £30

## STARTERS

Soup of the day, sourdough bread

Smoked salmon & beetroot roulade, dill crème fraiche, capers

Smoked ham hough terrine, apple, kimchi, herb aioli

Cauliflower couscous, toasted almonds, curry oil, Tomnah'a salad

## MAINS

Roast turkey, roast potatoes, roast carrots, Brussel sprouts, stuffing, pigs in blankets, gravy

Slow braised beef blade, roast parsnips, horseradish mash, kale, pickled walnuts, gravy

Scrabster cod, Puy lentils, pancetta, leek, cabbage, lemon sauce

Stuffed butternut squash, pearl barley, sage, wilted greens, chilli & ginger dressing

## DESSERT

Traditional Christmas pudding, brandy sauce, plum & brandy ice cream

Parsnip sticky toffee pudding, butterscotch, vanilla ice cream

Red wine poached pear, ginger crumb, mulled wine sorbet

Dark Callebaut chocolate crèmeux, honeycomb, chocolate ice cream

Please inform your server of any dietary requirements. Gluten free, Dairy free, Vegetarian & Vegan options are available.

Although we cater for individual dietary requirements we cannot guarantee to eliminate all allergens.