

FESTIVE MENU

3 courses £32 | 2 courses £28

Add free-flow prosecco for an additional £20pp

Available for groups of 10 and above | Nov 18th - Dec 31st

STARTERS

Prawn Cocktail

King prawns, marie rose, baby gem (n)

Ham Hock & Duck Liver Terrine

Crunchy brioche and cranberry jam

Creamy Squash Soup

Herby sour cream, garlic, warm bread roll (v)

MAINS

Turkey Breast

Seasonal roasted vegetables, gravy

Soft Beef Cheek

Mashed potatoes, caramelised shallot, rich jus

Baked Cauliflower

Cheese, garlic breadcrumbs (v)

Pan Fried Seabass

Cauliflower and bean rice, caramelised brussels, sprouts

DESSERTS

Sticky Toffee Pudding

Vanilla ice cream (v)

Christmas Pudding

Caramel ice cream (v)

Mince Pie (v)

Please inform your waiter of any allergy or dietary requirements when making your order. Prices include VAT at 20%. 10% discretionary charge will be added to your bill. Dishes may vary dependant on seasonal availability.