



CHRISTMAS MENU

2 courses - £35 | 3 courses - £40
Minimum pre-order of 6 people

STARTERS

Parsnips Soup, Truffle And Hazelnuts Served With Sourdough Bread (VG)
Puglia Burrata, Slow Roasted and Fresh Cherry Tomatoes,
Basil Pesto, Micro Basil and Music Bread (V)

Finest Scottish Smoked Salmon, Roasted Beetroot, Creme Fraiche and Sourdough Bread
Duck Rillettes, Cranberry Chutney, Pickled Red Onion, Sourdough Bread
Crispy Breaded Camembert Rounds, Cranberry Sauce (V)

MAINS

All served w/ roast parsnips, carrots, braised red cabbage
w/ cider vinegar and homemade cranberry sauce w/ orange

Roasted British Turkey Crown

Beef dripping roast potatoes, Cumberland pigs in blankets, stuffing,
pan-fried shredded sprouts w/ onions, lardons and all the trimmings

Vegan Nut Roast

Served with a rich mushroom sauce, pan-fried shredded sprouts
w/ onions, roast potatoes and all the trimmings (VG)

Jackfruit Pulled "Pork"

Served w/ a rich mushroom sauce, pan-fried shredded sprouts
with onions, roast potatoes and all the trimmings (VG)

SIDES

Cauliflower Cheese - £5 / Roasted Potatoes - £4

Seasonal Vegetables - £4 / Pan-fried Shredded Sprouts w/ Lardons - £4

Sage and Onion Stuffing - £5 / Pigs in Blankets - £7

DESSERTS

Raspberry frangipane tart, whipped cream, raspberry coulis (GF) (VG)
Chocolate brownie, salted caramel ice cream and Belgian chocolate sauce (GF)
Bread and butter pudding w/ vanilla custard
Cheese board selection w/ chutney, figs and music bread (+ £8 supplement)



PLEASE INFORM US OF ANY DIETARY PREFERENCES / REQUIREMENTS OR ALLERGIES
V - Vegetarian / VG - Vegan, or option available / GF - Gluten free / * Vegan option available