



DECEMBER SET MENU

£25 for 2 courses

£30 for 3 courses

*pre-orders required
available December 1st – 23rd*

French onion soup, gruyère crouton

Chicken, pancetta & wild mushroom terrine, fig & orange jam

Edamame, caramelised onion & coriander falafel, spiced mango chutney

Roasted king prawns, garlic, lemon & herb butter, panuzzo crisps

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Roast turkey, seasonal vegetables, chipolatas, bread sauce, stuffing, cranberry sauce

Sweet potato & spinach butter masala with tamarind, coriander & lime, basmati rice

Port & thyme braised beef, mustard & herb dumplings, spinach

Grilled fillet of seabream, crispy garlic & lemon potatoes, green beans, Champagne velouté

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Warm Christmas pudding, brandy custard

Treacle & stem ginger tart, clotted cream

Double chocolate & raspberry brownie, vanilla ice cream

British cheeses, crackers, and chutney

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Tea, coffee, mince pies

*An optional 10% service charge is added to your bill – please ask if you would like this removed
Please ask to see all information about the 14 main ALLERGENS present in our menu*