



DECEMBER SET MENU

£33 for 2 courses

£41 for 3 courses

*pre-orders required 1 week before
available December 1st-23rd and 27th-30th*

Roast butternut squash & chestnut velouté, balsamic roast apple croutons

Crispy camembert, baby leaves, cherry & cranberry vinaigrette

Smoked haddock & spring onion fishcake, truffled creamed leeks & tarragon

Korean buttermilk fried chicken, sweet & sticky gochujang sauce

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Roast breast of turkey, goose fat roast potatoes, chipolatas, bread sauce, seasonal vegetables, turkey
gravy, cranberry sauce

Wild mushroom & ricotta tortellini, hazelnut & sage butter sauce

Baked fillet of seabass, celeriac purée, chicory, pickled shallot, red wine syrup

Slow cooked rosemary lamb shoulder, root vegetable cassoulet, herb dumplings, redcurrant jus

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Traditional Christmas pudding, caramel brandy sauce

Chocolate & Amaretto tart, honeycomb ice cream

Spiced berry cheesecake, winter fruit compote, apple brandy syrup

British cheeses, biscuits, fruit chutney & grapes

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Tea & coffee

*An optional 7.5% 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*