



## DECEMBER SET MENU

£29 for 2 courses

£35 for 3 courses

*pre-orders required*  
*available December 1<sup>st</sup>-23<sup>rd</sup> and 27<sup>th</sup>-30<sup>th</sup>*

French onion soup, Comté croute

Sautéed wild mushrooms on toasted sourdough, marsala cream

Bang bang chicken, sesame pickled cucumber, ponzu mayo

Salmon ceviche, avocado, blood orange, grapefruit & shallot pickle, coriander cress

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

Honey roasted celeriac with chestnuts & thyme, winter leaves, fig & pomegranate jam

Port & thyme braised beef, wholegrain mustard mash, buttered savoy cabbage

Grilled salmon fillet, herb crushed potatoes, buttered kale, saffron Champagne velouté

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Warm Christmas pudding, brandy custard

Apple & morello cherry crumble with warm custard

Chocolate marquise, blueberry & vanilla compote, crème anglaise

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***