

Festive three-course menu

£35 per person

Starters

Chestnut mushroom dumplings *with ginger & soy sauce* **VEGAN**

Chicken liver and brandy pate, *brioche toast and chutney* **GFO**

Marinated chicken skewers, *peanut satay sauce* **GFO**

Beetroot-cured smoked salmon *with blinis, goat's cheese mousse, red pepper and chilli jam* **GFO**

Main courses

Marinated aubergine, toasted pine nuts and courgette rolls

Crispy filo potato and leek pie, spice chunky tomato sauce **VEGAN**

Salmon and roasted red pepper en croute

Char-grilled tender stem broccoli, Hollandaise sauce

Pot-roasted half chicken with shallots, thyme and brandy

French fries **GFO**

Hand-carved turkey with chestnut and cranberry stuffing

Roast potatoes, sauteed Brussels sprouts, roasted carrots, gravy, bread sauce **GFO**

Desserts

Sticky toffee pudding, *toffee sauce & vanilla ice cream*

Mixed berry and apple crumble

Macadamia nuts & vegan ice cream **VEGAN GFO**

Salted caramel Pavlova with toasted almonds **GFO**

Caramelised pecan and chocolate brownie

Chocolate ice cream and warm chocolate ganache **GFO**

Available from 26th of November to 21st of December

A non-refundable deposit of £10 per person is required for parties of 10 or more. The deposit will be deducted from the bill.

*Food for groups of 10 or more must be pre-ordered up to three days in advance. You must tell us your allergy requirement when placing an order. **GFO** - gluten-free or gluten-free options are available upon request.*