

Festive SET MENU

£24 for two courses | £30 for three courses

starters

Soup of the day
pea shoots, warm bread (VG)

Chicken liver parfait
cranberry butter, toasted brioche, spiced orange compote

Sweet potato gnocchi
caper & apple salad, toasted pine nuts, sage butter (VG)

main courses

Slow roasted beef rib
parsnip purée, wholegrain mustard mash, red currant jus, Yorkshire pudding

Roast turkey crown
roast turkey breast, sage & cranberry stuffing, wrapped chipolatas, roast potatoes, gravy

Spiced vegetable strudel
roast potatoes, sautéed cabbage, red pepper coulis (VG)

desserts

Traditional Christmas pudding
brandy custard (V)

Caramelised pear tart
vegan vanilla ice cream, vegan toffee sauce (VG)

Chocolate brownie
salted caramel ice cream, cinnamon crumb, chocolate sauce (V)

