



CHRISTMAS MENU

Served Wednesday - Sunday throughout December
2 courses £32
3 courses £39

STARTERS

- **ARANCINI.** crisp wild mushroom arancini, cream cheese, rocket vg
- **OYSTERS.** baked oysters kilpatrick, smoked bacon, mustard frills
- **DUCK.** duck terrine, smoked duck, cranberry and orange chutney
- **SOUP.** harissa roast cauliflower soup gf/vg
- **CHICKEN.** inside/out chicken wings, truffled honey, black garlic

MAINS

- **GARDENER'S PIE.** butternut and tomato pistou, rosti vg
- **LAMB.** slow braised lamb belly, red wine thyme jus
(£3.50 supplement)
- **TURKEY.** roast turkey, pigs in blankets, stuffing, honey roast parsnips
- **SALMON.** salmon en crouete, spinach, puff pastry, white wine cream sauce
- **PORK BELLY.** roast porchetta, mixed herb marinade, crackling, apple sauce

all main courses served with seasonal vegetables, roast potatoes, mashed potatoes

DESSERTS

- **TRIFLE** mulled wine, blackberry and vanilla trifle
- **CHRISTMAS PUDDING.** traditional Christmas pudding, brandy butter
- **CHEESECAKE.** raspberry and white chocolate, shortbread, coulis
- **CHOCOLATE ORANGE.** layered jaffa sponge, chocolate orange mousse
- **CRUMBLE.** classic apple and cinnamon crumble, vanilla ice cream vg

CHEESEBOARD

- brie de maux, black bomber cheddar, cashell blue, biscuits, quince
(£6 extra course)

Please advise a member of staff of any allergies or dietary requirements as soon as possible

