



CHRISTMAS SET MENU

2 courses £34.50

3 courses £43.50

STARTERS

*Rabbit & olive pâté with sweetened
peppers & parsley dressing*

Steak tartare with quail's egg & beef tea

*Duo of salmon - poached & smoked
with pea, mint & shallot salad*

*Heritage tomatoes, Burrata mozzarella,
toasted pine kernels & basil*

*Risotto of mushrooms laced with
truffle oil & parmesan cheese*

*Crab & prawns with grapefruit &
cucumber salad, sauce Marie Rose*



Allergy Check

Concerned that one of our dishes may contain ingredients you are allergic to? All of our dishes have been checked for allergens. For details please ask one of our front of house team for our full allergens awareness guide.

All prices are inclusive of VAT at standard rate.



M A I N S

*Turkey ballotine with Parma ham,
traditional roasted vegetables*

Lamb hotpot with sticky red cabbage

*Fillet of beef, braised ox cheek fritter,
red wine shallots & garlic butter*

*Breast of pheasant with chestnuts,
chicory tarte tatin & glazed carrots*

*Slow cooked belly of pork, sweet potato
mash, black pudding & bacon crumble,
confit of cabbage, thyme & Calvados jus*

*Herb crusted fillet of sea bass with
buttered spinach & chive cream*

Scampi provencale with pilau rice

*Fillet of Scottish beef, traditional grill
garnish & chipped potatoes £6 supplement*



S I D E S

For one £4.00

*Buttered French beans & shallots
Glazed carrots with honey & cumin*

Mixed vegetable selection

Cauliflower cheese

Buttered spinach

Onion rings

New potatoes

Creamed mash potatoes

Chipped potatoes

Mixed salad

*Steak sauces - red wine, peppercorn,
Stilton & mushroom*



D E S S E R T S

*Warmed spiced Bakewell tart -
Christmas pie ice-cream*

*Salted caramel millionaire's chocolate
shortbread - butterscotch cremeaux,
malted milk ice-cream*

*Passionfruit cheesecake - Jamaican
ginger cake crumb, mango sorbet*

Arctic roll - soured cherry compote

*Bailey's white chocolate trifle -
Toffee sauce, vanilla cream*

*Crème caramel - poached red wine pear,
sugar wafer & stem ginger ice-cream*

*Chef's selection of cheese with wafer biscuits,
celery & chutney £2.95 supplement*

*Raspberry and hibiscus parfait - dark chocolate
powder, fresh raspberries *limited availability***



**Our chefs have designed a specific dessert for our vegan & gluten free diners.
Please note that the kitchen has limited quantities of this dessert so we can only
offer to those that have previously identified their dietary requirements.*

*Please note that we share 100% of our discretionary service charge
between all the team that have worked hard to
make your visit enjoyable.*