

Festive Feasts

FESTIVE LUNCH

2 courses Mon - Weds | £27
(+£5 additional course supplement)
3 courses Thur - Sun | £34.95

FESTIVE DINNER

3 courses Fri - Sat | £44.95

STARTERS

Spiced Fragrant Parsnip Soup (vg)

Cranberry & Pumpkin Seed, Sage Oil, Sour Dough

Smoked Ham Hock Terrine

Toasted Brioche, Apple Remoulade

Salmon Gravadlax

Beetroot & Parsnip Remoulade, Dill Crème Fraiche

Cranberry & Pecan Goats Cheese Truffles (v)

Horseradish & Beet Aioli

MAINS

Turkey Breast Roulade, Cranberry & Parsley Stuffing

Glazed Pigs In Blankets, Roast Potatoes, Brussel Sprouts,

Herb Roasted Parsnips & Carrots, Turkey Jus

Bundaberg Glazed Ham

Glazed Chipolatas, Roast Potatoes, Buttered Sprouts,

Herb Roasted Parsnips & Carrots, Bundaberg Gravy

Scottish Pan Roasted Salmon

Roasted Ratte Potatoes, Sautéed Kale, Béarnaise

Pumpkin & Sage Ravioli (vg)

Confit Tomato Ragu, Sauce Vierge

DESSERTS

Dark Chocolate Truffle Tart (vg)

Spiced Berry Compote

Christmas Pudding

Brandy Cream, Red Currants

Glazed Banana Toffee Pudding

Butter Scotch Sauce, Topsy Cream

Lemon Cheesecake (v)

Blueberry Compote, Vanilla Mascarpone

