

A festive dinner table setting with a red tablecloth, gold and silver decorations, and various dishes including salmon, mushrooms, and vegetables.

FESTIVE SET MENU

3 COURSE £39.95

INCLUDES FESTIVE BELLINI

Starters

Mushroom soup

Sautéed wild mushrooms, sage & chestnut dumplings (v,gf)

Pulled ham hock bruschetta

Pease pudding, festive chutney & watercress

Gin-cured salmon

Beetroot & cucumber salad, horseradish & toasted rye

Spiced sweet potato & spinach croquettes

Dressed winter leaves, coconut yoghurt & mint dressing (ve)

Poached chicken Caesar salad

Brioche croutons, anchovies & parmesan

Mains

Roast turkey with lemon & tarragon butter

Roasted seasonal vegetables, creamy mashed potatoes, pigs in blankets, sprouts sautéed with almonds & sage & turkey gravy.

Slow-cooked featherblade of beef

Root vegetable mash, baby onions, button mushrooms, bacon & red wine sauce (gf)

Sea bream

White wine, lemon & cherry tomatoes, buttered greens & saffron crushed potatoes (gf)

Mushroom & leek suet pudding

Roasted seasonal vegetables, greens & red wine sauce (ve)

Grilled rump steak

Triple-cooked chips, marinated vine tomato & béarnaise sauce

Desserts

Christmas pudding

Calvados sauce & cranberry compote (v,gf)

Warm almond tart

Vanilla ice cream & poached pears (v,gf)

Chocolate & cherry brownie

Whipped amaretto cream & toasted almonds (v)

Winter mess - boozy mulled fruit compote

Vanilla Chantilly & soft meringue (v,gf)

Strong cheddar, stilton & brie

Festive chutney & crackers