

# Christmas Menu

3 COURSE | SUN TO THURS: £37.50 | FRI & SAT: £42.50

## STARTERS

**ROASTED BUTTERNUT SQUASH SOUP (V)**  
Chilli Crème Fraîche

**WILD MUSHROOM TOAST (VG)**  
White Bean Pâté, Vegan Parmesan,  
Basil Pesto & Grilled Sourdough

**POTTED PRAWN & SMOKED SALMON**  
Fennel Salad, Wheaten Bread

**SUGAR PIT PORK BELLY**  
Celeriac Remoulade, Cherry Glaze

## MAINS

**TRADITIONAL TURKEY & HAM**  
Sage & Onion Stuffing, Chipolatas, Rich Turkey Gravy

**BRAISED DAUBE OF BEEF**  
Slow-Cooked in a Classic Bourguignon Sauce

**PAN-FRIED FILLET OF SALMON**  
Creamed Peppered Leeks

**BUTTERNUT SQUASH & SPINACH PITHIVIER (VG)**  
Flaky Pastry Parcel, Wild Mushroom Gravy

All served with Chef's Selection of Potatoes & Seasonal Vegetables

## DESSERTS

**STICKY TOFFEE PUDDING**  
Vanilla Ice Cream

**WHITE CHOCOLATE & RASPBERRY CHEESECAKE**  
Fresh Cream, Raspberry Compôte

**TOFFEE & PECAN ROULADE**  
Whiskey Crème Anglaise

Vegetarian (V) | Vegetarian Option (VO) | Vegan (VG)

Please notify us of any allergies or dietary requirements when ordering. A discretionary service charge of 10% will be applied to tables of 6 or more.