

## CHRISTMAS MENU

2 COURSES £28 | 3 COURSES £36

### APERITIF

Glass of Prosecco (125ml)

### STARTERS (choice of)

**Plantain Fritters** VE N

green chilli, coriander & coconut salsa, pomegranate seeds

**Three Onion Tart**

shallots, leeks and caramelised red onions in rich custard,  
served with cranberry & rosemary sauce

**Truffle & Mushroom Arancini** VE

crispy rice balls flavoured with truffle oil

### MAINS

**Aubergine Schnitzel**

layered with applewood smoked cheddar, basil pesto, roasted red  
peppers and plum tomatoes, served with potato dauphinoise and  
sautéed kale, finished with a horseradish cream sauce

**Christmas Rotolo** VE GF

filled with mushroom duxelles, served with cep reduction sauce,  
parsnip purée and maple roasted heritage carrots

**Wellington** VE N

pastry parcel filled with butternut, chestnuts and sage, served with red  
wine reduction, mash potatoes and sprouting broccoli

### DESSERTS

**Chocolate and Orange** VE GF N

dark chocolate mousse served on orange frangipane, served with  
spiced orange sauce

**Cinnamon & Apple Mille Feuille** VE N

served with caramel sauce and hazelnut praline

**Baileys Cheesecake** GF

with dark chocolate sauce

VE vegan | GF gluten free | N contains nuts

Not available in conjunction with any other offer