

FESTIVE & CHRISTMAS MENU

From Wed 17th November to Fri 24th December 2021

2 courses £28 - 3 courses £36 with PROSECCO

Available to parties of 6 or more

APERITIF

Glass of Prosecco (125ml)

STARTERS

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 hazelnut praline and caramel sauce

Baileys Cheesecake GF

with dark chocolate sauce

VE vegan | GF gluten free | N contains nuts

Please advise us at least 72 hours in advance if you have special dietary requirements. Our recipes cannot be altered without prior arrangement and notice. Allergen information is available upon request, please ask the manager for details. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination. All prices include VAT. A discretionary service charge of 12.5% is applicable to all bills and is shared amongst all staff.