



## CHRISTMAS MENU

**2 COURSES £20.95**

**3 COURSES £25.95 (+£2 supplement if ordering cheese)**

**• ADD A GLASS OF FIZZ OR A THIRD OF DECADENCE 2022 - £5.50**

### STARTERS

- Sweet potato, roasted red pepper & tomato soup (Ve) £5.75
- Bombay spiced cauliflower croquettes, crispy nori, chilli jam (Ve) £7.25
- Smoked mackerel pâté, soured cream, dill & lemon potato pancake £7.25
- Duck, black pudding & bacon terrine, pear porter chutney, toasted bread £7.50

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### MAINS

- Traditional roast turkey Christmas dinner, with all the trimmings £14.95
- Braised blade of beef, horseradish mash, buttered greens, forest mushroom & port sauce £14.95
- Salmon & halibut en croute, spinach & cheese stuffing, dauphinoise potatoes, creamed leeks £14.95
- Aubergine melanzana, grilled goats' cheese, toasted pine nuts, tomato relish (V/Ve) £14.95

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### DESSERTS

- Eggnog panna cotta, berry compote, honeycomb £5.95
- Chocolate & raspberry roulade, raspberry & sorrel sorbet £5.95
- Sticky toffee pudding, butterscotch sauce, vanilla ice-cream £5.95
- Traditional Christmas pudding, brandy custard £5.95
- Vegan Christmas pudding, coconut brandy custard (Ve) £5.95
- Chef's selection of three cheeses £7.75

All our food is prepared in an environment where known allergens may be present. Please ask for the allergens book.