



GROUP FESTIVE MENU

Monday - Thursday 3 courses £36

Friday - Saturday 3 courses £39.5

STARTERS

Chestnut velouté, sprout tops

Beetroot & gin-cured salmon, horseradish cream, pickled cucumber, sourdough crostini

Confit duck croquettes, Asian slaw, citrus dressing, tarragon aioli

Smoked haddock fishcake, fennel & apple salad, capers, lemon mayonnaise

MAINS

Slow-cooked turkey leg & breast

sage, onion & cranberry stuffing, sautéed Brussels sprouts, duck-fat roast potatoes

Braised hispi cabbage, curried butterbean purée, honey-glazed root vegetables V

Baked Cornish cod, ham hock & broad bean fricassée

Slow-braised beef bourguignon, red wine, smoked bacon, mushrooms, mash

DESSERTS

Christmas pudding, brandy sauce, cranberry jam

Spiced bread & butter pudding, brioche, dried fruits, nutmeg, custard

Clementine & lime posset, citrus segments, shortbread

British cheese platter

mature Cheddar, Brie, Stilton & hard cheese, crackers, quince gel, onion chutney

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service charge of 10% will be added to your table and is split evenly amongst the team