

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