



SET MENU

STARTERS

DUCK, PORK & CRANBERRY TERRINE (GFO)
ON MIXED LEAF, SPICY MAYONNAISE & FOCACCIA

TREACLE CURED SALMON
WITH FENNEL SHAVINGS, HONEY AND LEMON DRESSING

ROASTED PARSNIP & RED ONION CHUTNEY TART (V)
WITH TOMATO SALSA & HERB PESTO
ADD: CARAMELIZED GOATS CHEESE £1 CRISPY BACON £1

BAKED SEITAN & MUSHROOM (VG)
WITH VEGAN CHEESE & TARRAGON SAUCE ON TOASTED CIABATTA

ROOT VEGETABLE & SPICED CIDER SOUP (VG)
WITH CRUSTY SOURDOUGH BREAD

MAINS

ROAST TURKEY BALLOTINE
SLOW ROASTED BIRD ROLLED & STUFFED WITH CRANBERRIES, SAGE
& ONION STUFFING, CUMBERLAND PIGS IN BLANKETS, ALL THE
TRIMMINGS AND RICH RED WINE GRAVY

CHAR-GRILLED SPICED DUCK BREAST
WITH ROASTED JERUSALEM ARTICHOKES, BRUSSELS SPROUTS, BACON
BURNT APPLE PUREE AND RED WINE JUS

MONK FISH WRAPPED WITH PARMA HAM
WITH CRUSHED PEAS, BLACK PUDDING, FENNEL & POTATO SALAD

ROOT VEGETABLE, CRANBERRY & MUSHROOM BAKE
(VG, GF)
WITH ALL THE TRIMMINGS AND RICH BEETROOT & ONION GRAVY

SEITAN MEDALLIONS (VG)
WITH JERUSALEM ARTICHOKES, BRAISED RED CABBAGE, BRUSSELS
SPROUT SHAVINGS WITH VEGAN CHEESE & RED WINE JUS

DESSERT

CHRISTMAS PUDDING (VG)
WITH VEGAN BRANDY CUSTARD

GIANT MINCE PIE (VG)
HOMEMADE TRADITIONAL MINCE PIE WITH VEGAN CREAM

WARM CHOCOLATE LOG (VG)
MULLED PEAR & HONEY FIGS

2 Courses £24 / / / 3 Courses £30