



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 GRILLED 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

MINCE PIE CRUMBLE (VG)
DRY FRUITS SOAKED IN BRANDY TOPPED WITH CRUMBLE AND VANILLA ICE CREAMS

WARM CHOCOLATE TRUFFLES (VG)
MULLED PEAR & HONEY FIGS

2 Courses £30 / / / 3 Courses £35