

XMAS MENU

v vegetarian
v_g vegan
g_f gluten-free
g_{ro} gluten-free optional

STARTERS

- **chicken liver pâté**
served with a spiced red onion jam and a side of sourdough toast
g_{ro}

- **artichoke tortellini**
v romagna-style pasta parcels coated in a lemon, garlic + white wine sauce
- **sweet potato soup**
v_g with warming chilli, nutmeg and cinnamon, served with sourdough toast
g_{ro}

MAINS

- **confit duck leg**
with fondant potatoes, brussel sprouts and bacon largons, braised red cabbage, a yorkshire pudding and gravy

- **squash wellington**
v_g with fondant potatoes, carrot, parsnip, braised red cabbage, sage + onion stuffing and gravy
g_{ro}
- **cumberland bangers + mash**
black pepper and thyme sausage wheels, with mashed potato, braised red cabbage, a yorkshire pudding and gravy

PUDS

- **sticky toffee christmas pudding**
a hybrid of two favourites: rich sponge dotted with candied orange peel and finished with a buttery toffee sauce

- **apple + blackberry crumble**
v_g stewed winter fruit with festive spice, topped with a buttery crumble and served with a plant-based vanilla custard
g_{ro}
- **chocolate and orange cake**
v sweet, sticky orange sponge with a layer of dark chocolate and a scoop of chantilly cream