

XMAS MENU

for groups of up to 12
pre-order required for 10+

MAINS

g_f gluten-free
v_g vegan

* check with your server
for all other allergens

- **confit duck leg**
slow-cooked in duck fat, garlic and rosemary
(£12)
g_f
- **cumberland sausage**
with black pepper and thyme, glazed with honey mustard
(£9)
g_f
- **squash wellington**
brown lentils and pumpkin, encased in flaky pastry
(£9)
g_f v_g

- +

SAUCES
(£1 each)
- red wine gravy g_f
- brandy + mustard g_f v_g
- port + cranberry chutney g_f v_g
- +

CARBS
(£4 each)
- fondant potato g_f v_g
- yorkshire puds
- duck-fat roast potatoes g_f
- +

GREENS
(£3 each)
- braised cabbage g_f v_g
- baby carrots g_f v_g
- brussels with pancetta g_f

£20 DINNER + DRINK main*, sauce, carb, green + a drink from the menu
(*+£3 confit duck leg)

PARTIES OF UP TO 12

order from our build-your-own Xmas Menu

PARTIES OF 12 AND UP

order from our Set Menu (pre-orders required)

SET MENU

for groups of 12+
pre-order required for all parties

STARTERS

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

MAINS

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

PUDS

- **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}
- **sticky toffee christmas pudding**
a hybrid of two favourites: rich sponge dotted with candied orange peel and finished with a buttery toffee sauce
- **chocolate and orange cake**
v sweet, sticky orange sponge with a layer of dark chocolate and a scoop of chantilly cream

1 / 2 / 3 COURSE

£20 / 26 / 32