



31K

XMAS MENU

christmas dinner; but not as you know it
select something **TO START**
build your **MAIN** with a **SAUCE**, **SPUD** and **GREEN**
and finish with **PUDDING**

1-course

£14

2-course

£20

3-course

£24

we've included notes for our vegan and gluten-free diners, but check with your server for any other allergies

TO START

- **celeriac + hazelnut soup** with truffle oil and toasted sourdough
v_g
- **bloody mary prawn cocktail** in a richly-spiced marie rose sauce
g_f
- **baked camembert** individually-sized, with an oven-warmed sourdough
- **ham hock terrine** served with a sharp english mustard piccalilli

EXTRAS / PUDDING →

extras (+£4)

MAIN

- **turkey roulade** succulent white breast meat with a sage stuffing centre
g_f
- **tarte tatin** with beetroot and red onion, in the classic french style
v_g
- **pan-fried salmon** cooked with the juice and zest of a blood orange
g_f
- **chestnut roast** with pine nuts, a trio of diced mushroom, and candied carrots
v_g
g_f

SAUCE

- **mushroom + tarragon cream** white sauce with a gentle, earthy flavour
g_f
- **madeira glossy reduction** with a 5-year old island wine at the heart
g_f
- **cranberry + chilli jam** deep red chutney with a hint of sweet spice
v_g
g_f
- **caramelised onion gravy** stewed over slow-cooked aromatics
v_g
g_f

SPUD

- **roasties** crispy coated potatoes with thyme, rosemary and garlic
v_g
g_f
- **garlic mash** smooth, creamy and laden with a salted vegan butter
v_g
g_f
- **dauphinoise** thinly-sliced potatoes and onion, in a garlic cream
g_f
- **gnocchi** potato dumplings with a coating of thyme-infused olive oil
v_g

GREEN

- **neeps + tatties** roughly-crushed sweet potato, carrot and swede mash
v_g
g_f
- **sizzled sprouts** with cracked black pepper, pistachios and pomegranate
v_g
g_f
- **glazed parsnips** sweet and sticky oven-roasted winter root veg
v_g
g_f
- **braised red cabbage** doused in port and red wine vinegar and slow cooked
v_g
g_f

- **pigs in blankets** with cranberry + chilli jam, for dipping
v_g
g_f
- **yorkies + gravy**

- **chips + gravy** skinny fries with lashings of the good stuff
v_g
g_f
- **brandy for chef**

- **christmas pud** served with a brandy cream
v_g + g_f, on request

- **homemade baileys cheesecake** rich, decadent dessert on a crumbly biscuit base