



Christmas Menu

2 Courses £34 | 3 Courses £40

(VOA) vegan on ask | (gf) gluten free

Starters

- Mini Baked Camembert** *roasted breads, confit garlic, cranberry jam*
Smoked Salmon *horseradish crème fraîche, caper berries, lemon & shallot dressing*
Creamy Wild Mushrooms *on chargrilled garlic sourdough (VOA)*
Chicken Liver Parfait *smoked sea salt crostini, caramelised fig & onion chutney*

Mains

- Pan Fried Chicken Supreme** *crushed new potatoes, buttered greens & tarragon cream*
Oven Baked Salmon *sautéed potatoes, green beans & Provençal sauce*
Butternut Squash, Roasted Chestnut & Sage Tart *roasted new potatoes, tomato & cranberry compote (v) (VOA)*
8oz Sirloin *cooked to your liking, fries, tenderstem broccoli, flat mushroom & 3 peppercorn sauce*
100z Fillet Mignon *cooked to your liking, fries, tenderstem broccoli, flat mushroom & Port and Stilton sauce (£8 supplement)*

Desserts

- Dark Cherry & Chocolate Brownie** *Madagascan vanilla ice cream & warm chocolate sauce (gf)*
Apple, Blackberry & Cinnamon Crumble *with custard*
Warm Christmas Pudding *brandy sauce*
Layered Salted Caramel Cheesecake *whipped cream & honeycomb*