



CHRISTMAS SET MENU

2 Courses : £32 | 3 courses : £40

STARTERS

Roast parsnip soup, brown butter, chestnuts (v/vg)

Classic Prawn Cocktail

Game pate with seasonal chutney & toasted focaccia

Pear, beetroot & Stilton salad with caramelised walnuts (v)

Charred butternut squash with pomegranate, walnuts & chimichurri (v/vg)

MAINS

Roast turkey parcel wrapped in bacon, sage & onion stuffing, all the trimmings

Slow cooked Gloucestershire lamb shoulder with truffled dauphinoise & cavolo nero

Scottish salmon with prawns, Westcountry mussels & a lobster bisque

Roast aubergine, burrata, tahini & lemon dressing, chickpea ragout (v)

House made Vegan Wellington with roast potatoes & gravy (v/vg)

DESSERTS

Christmas pudding with brandy custard

Clementine & pistachio pavlova with a berry compote

Bailey's chocolate mousse

Pineapple carpaccio, chilli, coconut sorbet (vg)

Stilton with crackers & chutney

