



FESTIVE MENU

2 courses £26/3 courses £32

Available Tuesday to Friday, Lunch and Dinner

TO START

HAM HOCK TERRINE

Quail egg, onion and croutons

CURED SALMON

Citrus hollandaise, coriander and lemon

PARSNIP VELOUTE

Sage, apple and sesame

MAIN EVENT

BEEF CHEEK

Red wine, bacon and root vegetables

SEA TROUT

Broccoli, seaweed and champagne

ROAST TURKEY

Sprouts, roast potatoes and cranberry

CARAMELISED PEAR TART

Port, stilton and celeriac

DESSERTS

CHRISTMAS PUDDING

Brandy and candied chestnut

DARK CHOCOLATE DELICE

Orange and hazelnut

CURLEW TOFFEE PUDDING

Banana and ginger

ENGLISH CHEESE

Quince, celery and apple

HEAD CHEF GARY JARVIS

A discretionary 12.5% service charge will be added to the bill

