

CHRISTMAS MENU

✦ A FESTIVE CELEBRATION OF SEASONAL FLAVOURS ✦

2 COURSES £29 ✦ 3 COURSES £35

STARTERS

Chicken Liver Pâté

Smooth, rich chicken liver pâté served with toasted brioche and a sweet cranberry chutney.

Scottish Smoked Salmon

Delicately smoked Scottish salmon with horseradish cream, pickled cucumber, crispy fried capers and sourdough.

French Onion Soup [V]

Slow-cooked caramelised onions in a rich, comforting broth, finished with melted cheese.

Duxelles & Eggs on Toast

Perfectly poached quail eggs with fragrant mushroom duxelles on crisp puff pastry, garnished with silky hollandaise.

MAINS

Roast Norfolk Turkey Breast

Succulent roasted turkey breast served with crispy roast potatoes, tender baby broccoli, honey-glazed carrots, sausage stuffing and rich gravy.

Pan-Fried Duck Breast

Tender pan-fried duck breast with creamy swede dauphinoise, served with a rich port and mixed-berry sauce.

Grilled Sea Bass

Delicate boneless sea bass fillet with roasted beetroot and butternut squash, garnished with a vibrant salsa verde.

Beetroot & Pumpkin Wellington [VG]

Golden pastry filled with roasted beetroot and pumpkin, served with roast potatoes, baby broccoli, honey-glazed carrots, vegan sausage stuffing and rich vegan gravy.

DESSERT

Classic Apple Crumble

Warm spiced apples beneath a golden, buttery crumble, served with creamy custard.

Sticky Toffee Pudding

A warm, indulgent date pudding with rich toffee sauce, served with a scoop of creamy ice cream.

MERRY CHRISTMAS & BON APPETIT