

2-courses | 3-courses

£29

£22

Spiced Parsnip Soup with Onion Bhaji

Game & Pork Terrine with Homemade Grape Chutney & Toast

Scottish Smoked Salmon, Creamed Celeriac & Fresh Lemon

Wild Mushroom Polenta, Mushroom Ketchup & Candied Nuts

Roast Turkey with Roast Potatoes, Pigs in Blankets, Roasted Seasonal Vegetables, Sprouts with Bacon, Chestnut Stuffing & Christmas Gravy

Porchetta of Belly Pork wrapped in Parma Ham, Stuffed with Fennel, Cranberries & Chestnuts, served with Fondant Potato & Seasonal Greens

Fillet of Stonebass, Saffron Linguine, Chard & Herb Butter Sauce
Roasted Butternut Squash Risotto with Rosary Goat's Cheese & Sage

Christmas Pudding with Homemade Brandy Custard
Rich Chocolate Fondant with Baileys Cream
Individual Lemon Tart with Homemade Raspberry Compote

Selection of Fine French and English Cheeses with Biscuits, Fruit and Chutney

Available Monday to Saturday 12pm-3pm from 1st December until 23rd December