

2 COURSES £23.95, ADD AN EXTRA COURSE FOR £5

Starters

BUTTERNUT SQUASH, SAGE & MAPLE SOUP GF VE

Sweet roasted squash blended with maple, crispy sage leaves and pumpkin seed,
served with warm bread

CHICKEN LIVER & WILD MUSHROOM PATE GFa

Smooth chicken liver pate enriched with sautéed wild mushrooms,
Bramley apple & fig chutney, toasted rye

SMOKED SALMON WITH ORANGE & FENNEL POLLEN GFa

Silky smoked salmon dressed with sweet orange and aromatic fennel pollen,
finished with rye crisp and citrus crème fraîche

PEAR, WALNUT & CRANBERRY SALAD GF VE

Roasted pear and dressed leaves with candied walnuts, dried cranberries and vegan feta,
finished with a maple-mustard vinaigrette.

Mains

FESTIVE ROASTED TURKEY BREAST GFa

Butter basted turkey breast, apricot, thyme & chestnut stuffing,
house-made pigs in blankets, Madeira jus.

SALMON EN CROÛTE

Salmon wrapped in crisp, golden puff pastry, layered with spinach and herb mousse,
finished with fresh dill and saffron hollandaise.

SLOW-BRAISED SHORT RIB GFa

Tender slow-braised short rib, served with roasted chestnut, wild mushrooms and
smoked lardons, finished with a black garlic crumb and rich red wine jus.

VEGAN BEETROOT GNOCCHI VE

Hand rolled beetroot gnocchi with roasted butternut squash, glazed shallots,
parmesan crumb & lemon oil

*All mains served with: Rosemary & sea salt roast potatoes, maple glazed carrots,
burnt butter & sage Brussels sprouts, mulled red cabbage*

Desserts

TRADITIONAL CHRISTMAS PUDDING GFa VEa

Spiced winter pudding with candied orange, rum soaked vine fruits & warm brandy sauce

VANILLA & PISTACHIO CHEESECAKE

Baked vanilla cheesecake with pistachio ganache, crisp pistachio shards, cocoa dusting
& pistachio ice cream

PANETTONE BREAD & BUTTER PUDDING

Warm panettone bread & butter pudding baked with chocolate pieces,
winter spices & vanilla ice cream

TERRY'S CHOCOLATE ORANGE LOG

Chocolate orange sponge rolled with chocolate cream, coated in rich
chocolate ganache & orange zest

