

## CHRISTMAS SET MENU

2 COURSES £28 | 3 COURSES £32

## **STARTERS**

PRAWNS, MARIE ROSE SAUCE, BABY GEM LETTUCE

ROASTED CELERIAC SOUP, TOASTED WALNUTS AND TRUFFLE OIL (VG)

CHICKEN LIVER PATE. CARAMELISED ONION CHUTNEY. TOASTED FOCACCIA

## MAINS

ROAST TURKEY WRAPPED IN BACON WITH LEEK AND CRANBERRY STUFFING, ROAST POTATOES, ROASTED ROOT VEGETABLES, PIGS IN BLANKETS, YORKSHIRE PUDDING AND BUTTERED SPROUTS

SLOW BRAISED BEEF SHORT RIB, SMOKED GARLIC MASH, CRISPY BACON
AND YORKSHIRE PUDDING

WILD MUSHROOM AND CHESTNUT RISOTTO (V)

PAN FRIED SEABASS, NEW POTATOES, ROASTED RED PEPPER AND CHORIZO, BASIL OIL

SPICED VEGETABLE AND SPINACH PIE SERVED WITH ROAST POTATOES

AND ROOT VEGETABLES. (VG)

## **DESSERTS**

CHRISTMAS PUDDING, BRANDY SAUCE

STICKY TOFFEE PUDDING, TOFFEE SAUCE AND VANILLA ICE CREAM
SPICED POACHED PEAR, ALMOND CRUMBLE AND VANILLA ICE CREAM
(VGA)