

Available Monday. Throughout December.

## $F \underset{2 \text{ Courses £30}}{ESTIVE} \underset{3 \text{ Courses £34}}{MEN} U$

Add a Glass of Bubbles for £4

## STARTER

Crispy Camembert Bites, Mixed Leaves & Festive Compote. Chicken Liver Parfait, Sourdough Toast, Leaves & Balsamic Glaze. Leek & Potato Soup, Toasted Dipping Batons.(VE) Classic Prawn Cocktail.

## MAIN COURSE

Traditional Turkey- Roasted Vegetables, Pigs in Blankets, Roast Potatoes & Gravy.

Porchetta- Stuffed & Rolled Pork Belly with Crackling, Roasted Vegetables, Roast Potatoes & Gravy

Sea Bass- Pan Fried, Crushed New Potatoes, Sautéed Greens & Butter Sauce.

Mushroom Risotto- Porcini Mushroom Garnish.(VE)

Sirloin Steak- Chunky Chips, Tomato & Peppercorn Sauce (+£10)

## DESSERT

Chocolate Pyramid- White, Milk and Dark Chocolate Mousse & Ganache.

Traditional Christmas Pudding, Custard. Cherry and Chocolate Torte with Sherry Soaked Cherries (VE) 3 English Cheeses, Artisan Crackers, Christmas Chutney. (+£5)

Please make us aware of any allergies. Please Note a discretionary service charge of 12% will be added to parties of 6 or more.

