

FESTIVE SUNDAY

MENU

2/3 courses £21.⁹⁵/£26.⁹⁵ | Must pre-order for 10 or more people

STARTERS

“Curried” salmon mousse
mango chutney, bhaji scraps, roti

Roast red pepper and sweet potato soup (v)
house breads, whipped butter

Mushrooms on toast (v)
garlic butter mushrooms, parsley, parmesan

Satay crispy beef
crispy beef, sticky rice, satay, peanut

Buffalo chicken meatballs
spring onion, buffalo sauce, sour cream



MAINS

Festive platter (£3.⁰⁰ supp)
roast turkey, beef and ham, stuffing, duck fat roast potatoes, pig in blanket, yorkshire pudding, gravy

Roast turkey breast
cranberry stuffing, duck fat roast potatoes, pig in blanket, gravy, yorkshire pudding

Roast beef
duck fat roast potatoes, yorkshire pudding, roasting gravy

Marmalade roasted ham
duck fat roast potatoes, stuffing, yorkshire pudding, gravy

Pan fried sea bass
risotto nero, parsley, parmesan

Roasted parsnip and fennel risotto (v)
orange, walnut and rocket

All mains are served with:
Cauliflower cheese (v), merlot and orange braised red cabbage (v),
honey and caraway glazed carrots (v), sage buttered greens and sprouts (v)

DESSERTS

Lemon curd cheesecake
vanilla mascarpone custard

Dark chocolate torte
raspberry mousse

Yogurt and mango panna cotta
honeycomb, mango salsa

Christmas pudding (v)
brandy caramel sauce, sour cranberries

Cheese plate (£2.⁰⁰ supp)
cheddar, brie, goat's and blue cheese, grapes, celery, chutney and biscuits



(VE) VEGAN (VEO) VEGAN OPTION AVAILABLE (V) VEGETARIAN (GF) GLUTEN FREE
PLEASE NOTE: MOST OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, PLEASE ASK STAFF

NUTS, ALLERGIES AND DIETARY REQUIREMENTS: WE REGRET WE CANNOT GUARANTEE OUR FOOD PRODUCTS ARE TOTALLY NUT FREE. SOME OF OUR DISHES CONTAIN NUTS AND OTHER DISHES MAY CONTAIN NUTS OR NUT TRACES. IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS PLEASE CONSULT A MEMBER OF STAFF AND ASK TO SEE OUR RECIPE BOOK DETAILING ALL THE INGREDIENTS WE USE IN OUR DISHES. IF YOU ARE IN ANY DOUBT, PLEASE SELECT ANOTHER DISH FROM OUR MENU.