

Festive Menu

SUNDAY TO THURSDAY

2 COURSES & COCKTAIL £30 + £5 DESSERT SUPPLEMENT

FRIDAY & SATURDAY

2 COURSES & COCKTAIL £38 + £5 DESSERT SUPPLEMENT

Scotch Broth (VG)

Roast Winter Roots, Soft Herbs, Sourdough

Chicken Liver Parfait

Cinnamon & Apple Compote, Frisse, Toast

Smoked Haddock Fish Cake

Caper & Lemon Aioli, Watercress

Crispy Cauliflower

Tahini & Smoked Jam

Sage Roasted Turkey Breast

Glazed Chipolatas, Roast Potatoes, Brussel Sprouts, Herb Roasted Potato, Parsnips, Carrots, Turkey Jus

Braised Beef & Ale Pie

Maple Glazed Roast Vegetables, Mash Potato, Stout Jus

Marinated Vegetable Penne Pasta

Putanesca Sauce, Wilted Spinach

Salmon Wellington

Spätzle, Sauteed Kale, Beurre Blanc

Dark Chocolate Truffle

Spiced Compote

Christmas Pudding

Brandy Cream, Red Currants

Glazed Banana Toffee Pudding

Butter Scotch Sauce, Topsy Cream

Black Forrest Cheesecake

Black Cherry Compote, Cream, Dark Chocolate Shavings