OHRISTIAS

Starters

Wild Garlic & Asparagus Soup - breadsticks, chilli & garlic oil v^* , gf

Tuna Crudo - Japanese whisky, jalapeños, pickled red onion, sesame, chive oil, capers, micro coriander gf

Truffle Arancini - Parmigiano, Rich Tomato Sauce v

Pork Terrine - Fig Marmalade, Toasted Brioche, Mixed Cocktail Pickles

Mains

Grilled Fillet of Salmon - beurre noisette, salmon roe, asparagus, chive oil, jumbo capers gf

Fillet of Beef - cooked medium, dauphinoise potato, Bordelaise sauce, micro herbs

Mushroom, Leek & Spinach Strudel - port & cranberry sauce, roast baby carrots, creamy mushroom gravy v^\star gf

Roast Turkey - seasonal trimmings, rich gravy

For The Table

Sharing Brussels Sprouts £14 Seasonal Veg £14 Pigs In Blankets £16

Dessert

Chocolate Brownie - vanilla ice cream v Traditional Christmas Pudding - brandy sauce v Selection of Ice Creams & Sorbets $v^*\ gf$ Cheese Plate - figs & crackers v



2 Course - £48 3 Course - £55 v - vegetarian
v* vegan
gf - gluten free

