

Festive Menu

Available 1st - 20th December / 2 courses - £25.00 / 3 courses - £32.50

Starters

ROAST BUTTERNUT SQUASH SOUP

With warm sourdough bread (v)

CHICKEN LIVER PARFAIT

Caramelised onion, pickled watermelon, toasted sourdough

ROASTED BEETROOT HUMMUS

Topped with crumbled herbed feta & served with toasted focaccia bread. (v option, gf option)

SMOKED SALMON CAESAR SALAD

Gem lettuce, croutons, parmesan, Caesar dressing, topped with hot smoked salmon

Mains

TURKEY ROULADE

With sage & onion stuffing, pigs in blankets, potatoes, maple glazed vegetables & turkey jus.

SLOW BRAISED BEEF SHORT-RIB

Confit garlic mash, roscoff onion, glazed carrot, red wine jus. (gf)

PRAWN PAD THAI

Rice noodles, peanuts, pak choi, wild mushrooms, kimchi. Served with king prawns (v option) (contains nuts)

GRILLED HISPI CABBAGE

Served with quinoa, crispy onions, pickled carrots & roasted red pepper puree. (v) (vg & gf option)

Desserts

CHRISTMAS PUDDING

With brandy sauce

SNOWFLAKE YULE'S LOG

Chocolate sponge rolled with vanilla mousse

STICKY TOFFEE PUDDING

Butternut, vanilla ice cream

PAVLOVA

Lemon curd, passion fruit, raspberry & pistachio crumble. (gf)

FOOD ALLERGIES & INTOLERANCES

PLEASE SPEAK TO OUR TEAM ABOUT YOUR REQUIREMENTS BEFORE ORDERING.

(ve) Vegan - (v) Vegetarian (gf) Gluten Free (glo) Gluten Free Option - (df) Dairy Free

Please note: Some menu items may contain nuts or be prepared in an area where nuts are present.