RESTAURANT

2 Courses - £17 3 Courses - £20

Starters

Celeriac Soup, Confit Garlic Oil (GF/Ve) House Cured Gravlax, Pickled Cucumber (GF) Mushroom Parfait, Sablé Biscuit & Cranberry Purée Chicken and Ham Hock Terrine Parfait

Mains

Roast Turkey with all the Trimmings (GF*) Seitan 'Ham' (Ve) Blade of Beef with Herb Mash (GF) Baked Fish of the Day with Chickpea Fricassee (GF)

Desserts

Christmas Pudding with Brandy Sauce (GF*/Ve*) Dark Chocolate Torte, Vanilla Poached Pear (Ve) Baileys Tiramisu Cheese and Biscuits

*Please state if you require a dietary requirement on your pre-order

While nuts and other derivatives are not used in every recipe, all food is prepared in an environment where cross contamination may occur.

Should you have significant food intolerances, please advise a member of staff.

