

Festive Set Menu

TO START

Smoked Chicken & Ham Ballotine, Pickled Girolles, Apple & Apricot Purée, Pistachio Salt (GF) (DF)
Slow Roast Pork Belly, Crispy Bacon, Salted Onions & Port Jus (NF) (GF) (DF)
Ceviche Sea Bass, Blood Orange, Watermelon Radishes, Chili Dressing (NF) (GF) (DF)
Honey Roasted Butternut Squash, Bingham Blue Cheese, Roasted Seed Press, Celeriac Purée (NF) (Can be GF)

MAIN COURSES

Traditional Roast Turkey, All The Trimmings, Red Wine Jus (NF) (Can be GF or DF)
* Pair with Zensa Primitivo, Puglia, Italy £9.50/£12.60/£35.00
8oz Sirloin Steak, Triple Cooked Chips, Roasted Tomato & Mushroom, Peppercorn Sauce (NF)(GF)
* Pair with Catena Vista Flores Malbec, Argentina £12.60 / £15.50 / £45.00
Roasted Hake Fillet, Smoked Bacon & Petit Pois Cassolette, Pressed Parma Ham (GF) (NF)
* Pair with Zensa Rosato, Puglia, Italy £9.50/£12.60/£35.00
Parsnip, Chestnut & Cranberry Nut Loaf, Seasonal Vegetables, Roast Potatoes,
Mushroom & Madeira Cream (Can Be VE)
* Pair with Zensa Primitivo, Puglia, Italy £9.50/£12.60/£35.00
Girolle & Parmesan Tagliatelle, Garlic Cream Sauce, Winter Black Truffle, Parmesan Crisp (V)
* Pair with Zensa Fiano, Puglia, Italy £9.50/£12.60/£35.00

ACCOMPANIMENTS - £4.95

Confit New Potatoes, Garden Herb Butter (NF)(GF)(V)
Triple Cooked Chips (NF)(GF)(V)(DF)
Roasted Maple Glazed Baby Vegetables (NF)(GF)(V)(DF)
Beer Battered Onion Rings (NF)(V)(DF)
Baby Beetroot & Pear Mixed Leaf Salad, Pecan Crumb (GF)(V)(DF)

PUDDINGS

Dark Chocolate & Raspberry Delice, Winter Berry Ice Cream (GF) (NF) (V)
Baked Vanilla Rice Pudding, Blackberry Jam, White Chocolate Ice Cream (GF) (NF) (V)
Traditional Christmas Pudding, Brandy Anglaise (V) (Can be DF)
Blackberry & Passion Fruit Parfait, Madagascan Vanilla Ice Cream, Baked Meringue (NF)(GF)(V)

Fourth Course Cheese Board: A Selection of Four Cheeses, Relish, Celery, Grapes and Cheese Biscuits - £14.00

Three Courses for £55, Two Courses for £50

* Price of pairing wine, additional to set menu