



## STARTERS

Gin Cured Salmon Gravlax with Citrus Crème Fraiche, Pickled Fennel and Rye Crisps

Onion Tarte Tatin with Mushroom Duxelle and Balsamic Glaze **V, VEO**

Duck Parfait with Plum Syrup, Pear Chutney and Focaccia Crostini **GFO**

Roasted Parsnip & Apple Soup with Sourdough **GFO, VE**

## MAINS

Roast Turkey Ballotine Served with Sage & Onion Stuffing, Duck Fat Roast Potatoes, Pigs In Blankets, Honeyed Roots, Buttered Sprouts and Red Wine Jus

Black Garlic Bavette Steak with Bone Marrow Mash or Fries and Choice of Sauce **GF**

**All GF** Chimichurri **VE** / Mustard / Mushroom / Blue Cheese / Peppercorn / Bearnaise

10oz Ribeye Steak with Bone Marrow Mash or Fries and Choice of Sauce **GF (+£8 Surcharge)**

**All GF** Chimichurri **VE** / Mustard / Mushroom / Blue Cheese / Peppercorn / Bearnaise

Coq Au Vin Slow Cooked Chicken in Red Wine Sauce Served with Creamy Mash **GF**

Roast Fillet of Cod with Crushed New Potatoes, Buttered Leeks & Beurre Blanc Sauce **GF**

Butternut Squash & Sage Wellington with Spinach Puree, Crispy Kale and Rosemary & Tyme New Potatoes **VE**

## DESSERTS

Traditional Christmas Pudding with Brandy Custard or Vanilla Ice Cream **V**

Clementine & White Chocolate Cheesecake **V**

Spiced Poached Pear with Cinnamon Anglaise and Shortbread Crumb **V**

Selection of Ice Cream **VEO**

Selection of Cheeses, Crackers and Chutneys **V, GFO**

**V - Vegetarian / VE - Vegan / VEO - Vegan Option / GF - Gluten Free / GFO – Gluten Free Option / N - Contains Nuts / NFO – Nut Free Option / DFO – Dairy Free Option**

**\*A discretionary 12.5% service charge will be added to your bill. All service charge goes to the staff.**