

CHRISTMAS OFFER



Select offer

3 COURSE MENU + WELCOME DRINK (house wine) £40

3 COURSE MENU + BOTTOMLESS DRINKS £75

(house wine, house cider, beers & soft drinks)

*Bottomless drinks will be offered for 2 hours from the beginning of the event.

CHOOSE THE SAME STARTER FOR EVERYONE

STARTERS

JERUSALEM ARTICHOKE SOUP (V)

Creamy soup with roasted pumpkin seeds on the top

SELECTION OF COLD MAKI ROLLS (GF, V)

Goat cheese with roasted walnuts & red onion jam

Roasted aubergine with red peppers & hummus

SMOKED SALMON (GF)

Smoked salmon blinis with keta caviar & crème fraîche

CHOOSE THE SAME MAIN FOR EVERYONE

MAINS

DUCK LEG (GF)

Confit duck leg, braised red cabbage, caramelised apple & green peppercorn sauce

BRAISED BEEF (GF)

Braised beef faether blade, mashed potato, quince & red wine jus

WELLINGTON (V)

Sweet potato, mushroom, chestnut, spinach & cranberries

CORNISH POLLOCK

Potato gnocchi, warm tomato & anchovy vinaigrette

CHOOSE THE SAME DESSERT FOR EVERYONE

DESSERTS

MANDARINE AND GRAND MARNIER CRÊPE (V)

Blood orange sorbet

CHOCOLATE FONDANT

Dark chocolate fondant & honey comb ice cream

CRÈME BRÛLÉE (GF, V)

Christmas pudding crème brûlée

House red wine - Merlot/Grenache, 2016 Languedoc, Les Vignes de L'Eglise

House white wine - Vermentino, 2016 Languedoc, Les Vignes de L'Eglise

Sparkling wine - Vouvray Brut, Loire NV, Château Montcontour

House cider - Bouche Breton Brut

*Our menu contains allergens. If you or any of your guests suffer from a food allergy or intolerance, please let a member of our team know upon placing your order