



## CHRISTMAS 2025

2 courses **£36** / 3 courses **£42**

Enjoy 90 minutes of bottomless prosecco or bottled beer for **£30** or cocktails for **£40**

### STARTERS

#### Scallops with Crispy Pancetta

Seared scallops served with crispy pancetta, fresh watercress, and a zesty lemon crème fraîche

#### Spiced Parsnip & Cauliflower Soup (vg)

Served with warm sourdough bread – comforting, creamy, and full of seasonal flavour

#### Chicken Liver Pâté

Rich and smooth pâté served with toasted artisan bread, cornichons, and a tangy onion chutney

#### Creamy Spinach-Stuffed Mushroom (vg)

Baked mushroom filled with a savoury spinach and herb cream, finished with a golden crust



### MAINS

Choose from:

#### Roast Turkey / Roast Chicken / Stuffed Butternut Squash (vg)

All served with crispy roast potatoes, baby carrots, Brussels sprouts, braised red cabbage, sage & onion stuffing, Christmas gravy and pigs in blankets (vg option available without).

#### Slow-Roasted Pork Belly

Melt-in-the-mouth pork belly served with caramelised shallot mash, crispy crackling, red cabbage, and buttered broccoli

#### Fillet of Salmon

Delicately baked and served with boulangère potatoes and tender asparagus

### CHRISTMAS EXTRAS

Brussels sprouts (vg) 3 / Pigs In Blankets 5 / Potatoes 2.5 / Stuffing (vg) 3.5



### DESSERTS

#### Traditional Christmas Pudding

With warm brandy sauce

#### Molten Chocolate Fondant

Rich and gooey, paired with vanilla ice cream

#### Sticky Toffee Pudding

Warm, indulgent, and served with vanilla ice cream

#### Cheeseboard

A selection of fine cheeses, crackers, chutney, and fruit



### DESSERT COCKTAILS

**Rum Affogato Cocktail 12 || Espresso Martini 13 || Festive Old Fashioned 12**

Finish off with a mince pie & tea or coffee **5**

A discretionary 12.5% service charge will be added to your bill