Festive Set Menu

2 Courses £35 / 3 Courses £45

Starters

Jumbo Mozzarella Sticks V
Panko-crumbed mozzarella served with warm orange & cranberry sauce

Shrimp Margarita Cocktail GF
Chilli-lime prawns, avocado, tomato & tequila dressing

Korean Fried Chicken
Deep fried chicken coated with sticky, spicy & sweet sauce

Beetroot Bites VE/GF
Spiced beetroot & chickpea bites served with chipotle mayo

Mains

Roasted Turkey & All The Trimmings
Duck fat roast potatoes, pigs in blankets, braised red cabbage, glazed root vegetables, red wine gravy, cranberry & mulled spice sauce

Cajun Salmon GF
A Louisiana classic, served with creamed corn, padron peppers & chimichurri

Sticky Bourbon BBQ Short Ribs
Whipped potatoes & buttered greens

Celeriac, Wild Mushroom & Chestnut Pot Pie VE
Rosemary roast potatoes, glazed root vegetables & red wine gravy

Desserts

Pecan Pie V
Whipped vanilla cream

Chocolate Dream
Rich chocolate mousse with white chocolate cream center, infused with whisky & coffee liqueur

Baked New York Cheesecake V
Sour cherry compote

Christmas Pudding VE/GF
Brandy plant-based cream & cranberry compote

12.5% discretionary service charge will be added to your bill

V = Vegetarian
V* = Vegetarian option available
VE = Vegan
VE* = Vegan option available
GF = Gluten Free
GF* = Gluten Free option available