



CHRISTMAS SET MENU

£38.00 per head

Starters

- Roasted Butternut Squash Soup with chilli, coconut cream and coriander (v) (vg) (gf)
- Scottish Smoked Salmon with shaved fennel with honey and a wholegrain mustard dressing (gf)
- Grilled Artichoke Cup with sweet peppers, toasted pine nuts on rocket salad and glazed balsamic (vg) (gf)
- Smooth Duck Liver and Grand Marnier Pate served with toasted brioche
- Wild Winter Mushroom Crespelle with spinach gratinee (v)

Mains

- Grilled Sea Bream Fillet with sizzled ginger, chilli and spring onions (gf)
- Traditional Roast Bronze Turkey served with chestnut & parsnip stuffing, chipolata wrapped in pancetta, cranberry sauce and jus (gf)
- Char-Grilled Prime English Fillet Steak au poivre (gf)
- Hungarian Veal Goulash served with buttered noodles and sour cream
- Linguine Pasta with creamy oyster mushroom and wilted spinach (vg)

Seasonal vegetables and roasted rosemary potatoes are served on the table with all main courses

Additional Sides available at £3.75 each

- Roasted Rosemary Potatoes - Braised White Rice - Creamy Mash - Hand Cut Chips
- Fine Green Beans - Buttered Vichy Carrots – Brussel Sprouts
- Tomato & Sweet Onion Salad - Rocket Balsamic Salad - Mixed Salad

Desserts

- Traditional Christmas Pudding served with brandy sauce (v)
- Tart au Citron served with fresh cream (v)
- Homemade Marsala Tiramisu topped with fresh raspberries (v)
- Belgian Chocolate Truffle Cake with chocolate sauce and fresh strawberries (vg) (gf)
- Selection of Ice Cream or Sorbet (v)
- Cheeseboard (v)

A 12.5% discretionary service charge will be added to your final account.
Please note there may be a trace of allergens in some of our dishes, please ask a server.
(v) vegetarian (vg) vegan (gf) gluten free