



FESTIVE SET MENU

TO START

Smoked Salmon Roulade

Savoury granola, horseradish (gf)

Chicken & Pancetta Terrine

Red onion marmelade, homemade focaccia

Heritage Beetroot salad

Pickled walnuts, feta (gfa,vga,v)

TO CONTINUE

Traditional Roast Turkey, Duck Fat Roast Potatoes

Spiced red cabbage, creamed potato, roasted roots
sour cherry stuffing, turkey gravy (gf)

Grilled North Atlantic Coley

Cider mussel broth (gf)

Squash Wellington

Squash & sage velouté, toasted Seeds (v)

TO FINISH

Traditional Christmas Pudding

Brandy sauce (v)

Chocolate Yule log

Poached cherries, whipped crème fraîche (v)

Homemade Crumble of the Day

Homemade vanilla ice cream or vanilla custard (gf)

Two Course- £27 | Three Course £32

Available between 3rd December – 3rd January for advance bookings only. No minimum table size.

Send pre orders by November 24th and receive a complimentary arrival drink.