

= FESTIVE PARTY MENU =

two courses 23.50 / three courses 28.50
(add prosecco on arrival +£5pp)

Spiced sweet potato soup
Parsley oil, sour dough (vv)

Smoked chicken salad
Baby gem, cranberry dressing, pancetta & crispy shallot (gif)

Mackerel pate
Pickled radish, cucumber, celeriac & dill (gif without bread)

Chermoula roasted cauliflower
Chickpeas, carrot, chervil & raisin salsa (gif, vv)

Roast turkey
Seasonal vegetables, pigs in blankets, sage & onion stuffing, Yorkshire pud & gravy

Parsley & almond crusted coley
Crushed potatoes, samphire & kale with a leek, tarragon & saffron sauce (gif)

Braised beef feather blade
Pancetta, baby onion, mushroom & red wine jus, crispy gnocchi & Savoy cabbage

Cranberry & walnut stuffed squash
With braised lentils & vegetable stew (vv)

All served with bowls of roast potatoes for the table
Add cauliflower cheese or extra veg for £5

Christmas pudding
Grand Marnier & vanilla custard

Toffee apple crumble
Honeycomb ice cream

Winter Pavlova
Chantilly cream, berry compote, poached pears (gif)

Chocolate & almond brownie
Cherry sorbet

***Add a sharing cheese board with crackers, celery and chutney* +£15**
