



FESTIVE MENU

2 course £27.95

3 course £33.95



STARTER

Paprika garlic Potted Shrimps (G)

w/ sour cream, cherry sundried tomato, garlic butter, sour dough bread

Celeriac and truffle soup (G) (VG)

w/ chive oil and sour dough toast

Pesto Chicken Arancini

w/ pomodoro sauce and Parma ham rocket salad parmesan shavings

MAINS

Maple glazed turkey (G)

w/ roast potatoes, yorkshire pudding roasted root veg and sauteed veg

Roasted British Beef

w/ roast potato, yorkshire pudding, roasted root veg and sauteed veg

Spicy Crispy cauliflower (V)

w/ makhani sauce, pickled onion, jeera rice and paratha

Sichuan Honey Chilli Tempura Cod Fish

With garlic jasmine rice, Bok choy

DESSERT

Christmas pudding

w/ brandy anglaise

Sticky toffee pudding

w/ toffee sauce and vanilla ice cream

Crème brûlée

w/ short bread and brandy soaked berries

Available from: 15th November to 23rd December

(MUST BOOK THROUGH FESTIVE BOOKING LINK)

VG = Vegan | V = Vegetarian | G = Gluten free | GF or DF = We can make this item without (But you must to inform us urgently). All items may contain nuts or nut derivatives and other allergens. Please make staff aware of any food allergies or dietary restrictions before ordering food.

