



# FESTIVE SET MENU

3 courses for 45

## STARTERS

**Spiced Roasted Parsnip Soup** (VE) 350kcal

(Contains: C) Crusty bread | butter

**Roasted and Pickled Beetroot** (V GF) 647kcal

(Contains: M, N, SS) whipped goats cheese | walnuts

**Smoked Salmon** (GF) 296kcal

(Contains: F, Cr) Roasted beets | brown crab emulsion | passion fruit gel | caviar

**Caesar Salad** 472kcal

(Contains: G, E, F, M) add chicken 285kcal 6 | add salmon 306kcal 6

**Ham Hock Terrine** 379kcal

(Contains: G, Mo, Mu) pickles | piccalilli | emulsion | brioche

## MAINS

**Miso Marinated Grilled Courgette** (V) (GF)

321kcal

(Contains: S) Spiced quinoa | king trumpet | grilled artichoke

**Seared Coley** 886kcal

(Contains: F, M, Cr) Roasted carrot and swede purée | savoy cabbage | broccoli | shell jus

**Stuffed Turkey Breast** 901kcal

(Contains: G, C, Su) Brussels sprouts | honey roasted parsnips | carrots roasted potatoes | pigs in blankets | turkey jus

**Steak and Frites** 591kcal

(Contains: M), 6 supplement

**210g Chuck Steak Burger** 1214kcal

(Contains: G, E, M, Mu, Su)

brioche bun | crispy bacon | Monterey Jack cheese | gem lettuce | tomato | red onion | gherkin smoked chipotle mayo | fries

**Plant Based Burger** (V) (VE) 1287kcal

(Contains: G)

brioche bun | guacamole | gem lettuce | tomato | red onion | gherkin | vegan mayo | fries

## DESSERTS

**Christmas Pudding** (V) 554kcal

(Contains: G, E, M, Su) Brandy sauce

**Sticky Toffee Pudding** 231kcal

(Contains: G, E, M, S / May contain: N, P)  
vanilla ice cream | toffee sauce

**Baked Chocolate Tart** (V) 534kcal

(Contains: G, E, M, S)  
Clotted cream

**Honeycomb Cheesecake** (V) 786kcal

(Contains: E, M, G, S/ May Contain: N, P)  
chocolate ice cream

**The Festive Hanbury Cheeseboard** 598kcal

(Contains: C, G, E, M, Ss)

Trio of cheeses | Yorkshire parkin | crackers | grapes | seasonal chutney  
8 Supplement

Whilst food safety is our highest priority, please note that whilst we try our best to ensure your food is suitable for you, our dishes are prepared in areas in which allergenic ingredients are present. The menu shows which dishes do not contain certain allergenic ingredients as intentional ingredients; however, we cannot guarantee that dishes are 100% free from these ingredients due to the preparation process. If you have a food allergy, intolerance or coeliac disease – please speak to the staff about the ingredients in your food or drink before you order. Adults need around 2000 kcal a day V = vegetarian VE = vegan GF = gluten free. C = Celery; G = Cereals containing Gluten; Cr = Crustaceans; E = Eggs; F = Fish; L = Lupin; M = Milk; Mo = Molluscs; Mu = Mustard; N = Nuts; P = Peanuts; SS = Sesame Seeds; S = Soya; Su = Sulphites.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

