

FESTIVE DINING

3 COURSE £25pp 2 COURSE £21pp

Available December, 6.30pm onwards, Monday – Sunday

STARTERS

SEASONAL SOUP

Warm bread, butter

PRESSED CHICKEN & LEEK TERRINE

Smashed apple chutney

SHAVED DUCK SALAD

Orange, soaked raisins, celeriac slaw

WHIPPED ROSARY GOATS CHEESE (v)

Pickled shallots, tomato

MAINS

TURKEY PAUPIETTE

Chestnut & sage seasoning,
smoked bacon, roasted roots

KING PRAWN PAPPARDELLE

Mussels, cream, mushrooms

PRESSED SHIN OF BEEF

Crispy onions, kale, spinach,
creamed potato

ROAST BEETROOT, FETA & SPINACH TART (v)

DESSERTS

CHOCOLATE ORANGE BREAD & BUTTER PUDDING

SALTED CARAMEL CHEESECAKE

Vanilla cream, toffee popcorn

CHRISTMAS PUDDING

Brandy custard

LOCAL CHEESE

Cheddar & blue, pickle, crackers, grapes

SIDES +£4

Steak chips, thyme sea salt

Salad, vinaigrette

Sage-batter onion rings

Roast squash, chorizo, Parmesan

DRINK PAIRINGS

RED / Rioja, Spain

WHITE / Sauvignon Blanc, NZ

BEER / Stella Artois

Refer to our drinks menu for prices

Cannot be used in conjunction with any other offer. Offer available 1st December – 31st December 2018. Blackout dates apply. Sides are an additional £4 per item. If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members. Opening times may vary. All prices include VAT at the current rate. A discretionary service charge will be added to your bill. (v) vegetarian