



TWO COURSE £29
THREE COURSE £35

Butternut Squash, Chili & Ginger Soup
Bloomer bread **(GFO)(V)(VG)**

Smoked Chicken & Fig Terrine gooseberry chutney, focaccia **(GFO)**

Oak Smoked Salmon,
Pickled Fennel
Herby Salad, Dill & Lime Dressing, Rye Bread **(GFO)**

Heritage Tomato & Bocconcini
Fresh Basil, Olives, Balsamic Dressing **(GF)(V)(VGO)**

Roast crown & leg of turkey **(GFO)**
Cranberry & rosemary stuffing
Pigs in blanket, rosemary roast potatoes, turkey gravy, festive vegetables

Sauté fillet of Seabream
Fondant potato, Samphire & Curly kale, Salsa Verde
(GF)

Rump of English Lamb
Truffle Mash, Greens
Lamb Sauce **(GF)**

8oz sirloin steak, triple cooked chips, roasted field mushroom & cherry
vine tomatoes, garlic & parsley butter **(GF)**
(£6.50 supplement)

Wild Mushroom & Beetroot Arancini
Parmesan, Rocket & White
Truffle Oil
(V)(VGO)(GF)

Plum pudding
Honeycomb ice cream, brandy sauce **(GFO)**

Lemon Tart
raspberry sauce, winter Berries
(VG)(GF)

Chocolate Tort
Rich Dark chocolate sauce, Berries

English cheeses, quince jelly, dried figs, hard baked biscuits **(GFO)**
(£4 supplement)

