



## Christmas Set Menu

### Starters

Spiced Pumpkin and Butternut Squash Soup, *Rustic Breads* (ve)

Aubergine, Chickpea & Coriander Bites, *Harissa and Coconut Dipping Sauce* (ve)

Salmon Gravavlax, *Cucumber Relish, Dill Cream Cheese, Blinis*

Chicken Liver Pate, *Edgumbe Chutney, Mini Bread Rolls*

Ham Hock & Pea Salad, *Edamame Beans, Watercress, Pumpkin Seeds, Cranberry Dressing* (gf)

### Mains

Roast Turkey

Roast Potatoes, Roasted Vegetables, Red Cabbage, Brussel Sprouts, Stuffing, Pigs in Blankets, Gravy

Roast Gammon

Pineapple, Roast Potatoes, Roasted Vegetables, Red Cabbage, Brussel Sprouts, Stuffing, Pigs in Blankets, Gravy

Nut Roast (ve,n)

*Roast Potatoes, Roasted Vegetables, Red Cabbage, Brussel Sprouts, Vegan Sausage & Stuffing, Gravy*

Edgumbe Fish Pie, *Broccoli* (gf)

Wild Mushroom Risotto (ve,gf)

### Desserts

Christmas Pudding, Brandy Custard (n)

Sticky Toffee Pudding, *Vanilla Custard* (gf,n)

Vegan Brownie, Coconut Ice Cream (ve,gf)

Chocolate Orange Cheesecake

Festive Ice Creams (v) OR Fruity Sorbets (ve)

Selection of Local Cheeses **£2 supplement**

With Crackers, Homemade Chutney, Grapes & Celery

**2 Courses £24.95/ 3 Courses £30.95**

**Glass of Prosecco & Christmas Crackers included!**

Please let us know if you have any allergies or dietary requirements as some of the dishes can be altered to cater for your specific needs.

Only available to tables of 8+, to confirm a Christmas Set Menu booking we require a deposit of £10 per head

Please note for all upstairs bookings that this floor closes at 10.30pm

A 12.5% discretionary service charge will be added to the final bill

