

Christmas Menu

SET MENU £36PP

Includes complimentary glass of bubbles on arrival

COURSE 1

Crayfish & prawn profiteroles

COURSE 2

Lobster bisque with smoked salmon & fresh dill

Baked Camembert with berry compote & warm house bread

chicken gyozas served with soy dipping sauce

COURSE 3

**Fillet Steak with green vegetables, garlic butter & creamy dauphinoise potatoes
(£8 supplement)**

pan fried sea bass, tomato roasted pepper confit, green vegetables

**Turkey Roulard, garlic and rosemary roasties, honey glazed
parsnips, green vegetables, sticky carrots, Yorkshire pudding,
homemade red wine gravy.**

Fish pie, topped with creamy garlic mashed potato

**sweet potato and chickpea loaf roast, with all the trimmings, vegetable
homemade gravy.**

COURSE 4

chocolate brownie torte, salted caramel ice cream

Christmas pudding, brandy custard

Nutella cheesecake, raspberry sauce, whipped cream

Lemon tart, vanilla ice cream

Gluten free & vegan options available on request

Please note: some of our dishes may contain nuts or nut products.

Please make your server aware of any dietary requirements or allergies prior to ordering and ask to see our allergen/special options.

We cannot guarantee our products are fully gluten free as our kitchens are not 100% gluten free environments. An optional service charge of 12.5% will be added to your bill.