

Festive Menu

£50.00 - 5 courses

Prosecco & Canapés

Crab bon bons

*Mini Yorkshire puddings, rare roast beef, horseradish
Welsh rarebit croquetas with pickled onions
Maple glazed pigs in blankets*

Starters

*Thai red chilli & coconut glazed chicken wings
Cucumber & coriander salad*

*Smoked tomato bisque
Parmesan tuile, basil cream (v)*

*Cauliflower popcorn
Harissa mayo, pomegranate, coriander, lime (ve)*

*Pastrami cured salmon
Lemon mayo, dill & cucumber salad*

Mains

*Turkey, leek & bacon pie
Roasted root vegetables, sprouts, glazed red cabbage*

*Miso-glazed seabream fillet
Asian greens, rice, black onion & sesame seeds*

*Sirloin steak
Peppercorn sauce, slow-roasted tomato, chips, rocket
(£4 Supplement)*

*Spice roasted squash
Herb risotto, vegan blue cheese, crispy kale, chilli oil (ve)*

Desserts

*Liberation Ale steeped Christmas pudding
Brandy & caramel sauce*

*Char-grilled pineapple
Coconut ice cream, passion fruit, mint (ve)*

*Hazelnut & cranberry brownie
Chocolate sauce, Jersey vanilla ice cream (v)*

Affogato with Christmas Wontons (v)

Petit Fours

Coffee and homemade truffles

Allergen Info

*(v) Veggie friendly / (ve) Vegan friendly - Ask us about gluten friendly options
Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed.*

*Detailed allergen information is available upon request.
Our fish dishes may contain small bones, please take care.
We cannot guarantee the total absence of allergens in our dishes.*