



Festive Menu



2 courses - £21.95 / 3 courses - £27.95

On Arrival

Mulled wine

Starter

Chicken liver parfait

Spiced plum chutney, pickled carrots, brioche

Scottish smoked salmon

Horseradish crème fraiche, pickled fennel, sourdough crisps

Roasted heritage beetroots

Whipped feta, candied walnuts, blackberry vinaigrette (pb)

Wild mushroom soup

Miso-roasted chestnuts, tarragon (pb)

Main

Roasted turkey ballotine

Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce

Slow-braised blade of beef

Smoked parsnip mash, glazed carrot, red wine, parsley and shallot sauce

Fillet of seabass

Piedmontese peppers, fennel crushed potatoes, tomato, olive, and caper sauce

Pumpkin and sage tortelloni

Crown prince squash, kale, pumpkin seeds, smoked chilli oil (pb)

Puddings

Spiced sticky date pudding

Guernsey vanilla ice cream, rum butterscotch (v)

Dark chocolate and espresso brownie

Chocolate sauce, cherry sorbet (v)

Winter fruit and almond crumble

Apples, plums and blackberries, vanilla custard (v) (pbo)

Roasted and glazed pineapple

Mango sorbet, passionfruit, lime and mint, pistachio praline (pb)

Allergen Info -

(v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



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