

# CHRISTMAS MENU

Artisan bread and butter

## STARTERS

Wild mushroom and tarragon soup, truffle gnocchi v.

Roasted pumpkin, heritage carrot, pepper quinoa salad, shallot and thyme dressing **VE.**

Chapel and Swan oak smoked salmon, Newlyn crab, lime and fennel

Ham hock, parsley terrine with chorizo, quince relish, sourdough Melba toast

## MAINS

Roast free range Staffordshire turkey with sage and apricot pigs in blankets,  
duck fat roast potatoes

Salt baked celeriac, roasted leek and sweet potato Wellington, tamarind tomato sauce **VE.**

Slow-cooked beef in red wine, bacon and onions, creamy mash and orange gremolata

Grilled 240g ribeye steak from Royal Warrant butcher Donald Russell,  
chips, whisky and mushroom sauce, watercress (£4 supplement)

Roasted sea bass, prawn thermidor sauce, Parmesan potato

*All mains served with seasonal vegetables and potatoes*

## DESSERTS

Christmas pudding with almond brandy and orange butter,  
mulled cranberries and cream

*Perfectly paired with a dock of festive Madeira, £3.50*

Salted rum and raisin caramel pot with butterscotch sauce  
and apple honeycomb brittle **VE.**

Flourless chocolate mousse cake, crushed mulled winterberries, crème fraîche v.

Cheese plate

Stilton, Brie, roasted grapes, chutney and biscuits

TWO COURSES £24.95 | THREE COURSES £29.95

**V. VEGETARIAN VE. VEGAN**

A £10 per person deposit will be required to confirm your booking. Minimum party size four.

Please ask a member of the team should you require any allergen information on any of our dishes.

This menu must be pre-ordered. We offer a vegan option with each course and a gluten free alternative is available for dessert.

All prices include VAT at 20%. A discretionary service charge of 10% will be added to your bill.