CHRISTMAS SET MENU

3 COURSES FROM £42.95

- - - - - - - - - - - -

SHARING STARTERS

SERVED FAMILY-STYLE ON SHARING BOARDS, FOR EVERYONE AT THE TABLE TO DIG IN TO

Korean Fried Chicken
in spicy gochujang and fresh coriander *(GF)*

Houmous
with spice-roasted chickpeas, crispy chilli oil and garlic flatbread *(VG/GFO)*

Pigs in Blankets
in cranberry glaze

Fried Camembert Bites
Crispy, panko-coated camembert with onion marmalade and saffron aioli *(V/GF)*

MAINS

OUR FAMOUS
Christmas Dinner Hanging Kebab
Roast turkey, stuffing and pigs in blankets with a cranberry glaze, served with all the trimmings and house gravy

Pan-Fried Seabass
with herby mash, cavolo nero and roasted cherry tomatoes, served with a prosecco cream sauce *(GF)*

8oz Sirloin Steak *+5.00*
served with vintage cheddar & beef dripping dauphinois potato and red wine jus

Mushroom Bourguignon Pie
served with crisp garlic & herb roasted potatoes, braised red cabbage, Brussels sprouts and gravy *(VG/GF)*

PUDDINGS

Sticky Toffee Pudding
with butterscotch sauce and gingerbread ice cream *(V/GF)*

Millionaire's brownie
Decadent chocolate brownie with vanilla ice cream, fudge pieces, crushed honeycomb and chocolate butterscotch sauce *(V)*

Festive Cheesecake
Classic vanilla cheesecake served with a mulled wine & spiced winter berry coulis and candied orange *(VG)*