
SET MENU

3 COURSES £42.5



STARTERS

Creamed celeriac soup, kale & pumpkin seed pistou (PB)

Ham hock terrine, spiced pear puree, pickles, sourdough toast

Crispy coconut prawns, coronation sauce, baby gem, lime, mango chutney

Heritage beetroot, orange & vegan feta salad, sunflower seeds, mulled wine dressing (PB)

MAINS

Parsley and walnut crusted fillet of salmon,
sauteed leeks, potato terrine, lemon butter sauce

Slow braised ox cheek, sautéed kale, horseradish mash, caramelised onion, red wine jus

British turkey breast, roast potatoes, Brussels sprouts, braised red cabbage,
maple roasted carrots & parsnips, pork and sage stuffing, pigs in blankets, red wine gravy

Jerusalem artichoke and pumpkin pithivier, roast potatoes, Brussels sprouts, braised red
cabbage, maple roasted carrots & parsnips, vegan red wine gravy (PB)

PUDS

Coastal cheddar and Eccles cakes

Black forest chocolate trifle(PB)

Stick toffee pudding, vanilla ice cream, Marmalade butterscotch sauce

Christmas pudding, brandy custard

SIDES

Pigs in blankets

£7

Coastal cheddar cauliflower cheese

£6

Sauteed kale

£5
