

APPETISERS

Welsh Rarebits (£3.00) | Olives (£3.00) | Bread and Butter (£2.00)

STARTERS

JERUSALEM ARTICHOKE SOUP *with a drizzle of Truffle Oil (vg)*

SEARED SCALLOPS *served with Shallots and Celeriac Puree*

SCOTTISH SMOKED SALMON *served with Capers, Parsley and Lemon on Melba Toast*

HAM HOCK TERRINE *Piccalilli and Toasted Rye Bread*

MAINS

ROAST TURKEY *with Pigs in Blankets, Roast Potatoes, Winter Vegetables, Dried Cranberry, Onion Stuffing*

BEEF ROSSINI (+£5) *with Smoked Garlic Mash, Winter Vegetables, Veal Jus*

PAN-FRIED SEA BASS *with Beurre Blanc au Pastis and Fennel Boulangere*

ROASTED STUFFED FAIRY SQUASH *with Bell Pepper and Tomato Coulis and Rocket Salad (vg)*

SIDES

Winter Vegetables (£5.00) | Baked Squash Mash with Spring Onion (£5) | Roast Potatoes (£5)

DESSERTS

CHRISTMAS PUDDING *with Bailey's Creme Anglaise*

WHITE CHOCOLATE CHEESECAKE *with Amaretti Base*

WARM STICKEY TOFFEE PUDDING *with Madagascan Vanilla Ice Cream and Butterscotch Sauce*

MIXED BERRY SALAD *with Sweet Wine Jelly and Greek Chantilly Yoghurt topped with Freeze-Dried Raspberries*

SELECTION OF SORBETS *(vg)*

HAPPY ENDINGS

Cheese and Biscuits with Quince Jelly (£10) | Mince Pie (£3) | Mince Pie with a Glass of Port (£10)

Mince Pie with a Glass of Sweet White Wine (£10) | Small Glass of Sweet White Wine (£7)

Small Glass of Sweet Red Wine (£7)

Subject to availability. Please note a discretionary service charge of 15% will be added to your bill (mandatory for tables of 6 or more). Prices are inclusive of VAT. Before placing your order, please inform us if a person in your party has a food allergy. In line with EU regulation 1169/2011, allergen product lists are available upon request.