

Festive Menu

3 Courses - £32pp, 2 Courses - £27pp

Monday - Wednesday: 3 Courses - £25pp, 2 Courses - £20pp*

Available from 20th November

Starters

Wild mushroom and celeriac soup with crusty cob vg

Salmon gravlax with rye bread and crème fraîche

Herb crusted brie wedges with red onion and cranberry jam v

Beetroot, feta and watercress tart with horseradish dressing vg

Chicken liver and marsala parfait with toasted brioche and a festive chutney

Mains

10oz dry aged sirloin with bearnaise sauce and grill garnish (add £5)

Pan seared seabass fillet with charred broccoli and new potatoes with Salsa Verde

Christmas Roasts: All the below served with roast potatoes, spiced red cabbage, brussels sprouts, chantenay carrots and maple glazed parsnips

Yorkshire Tea brined turkey crown with sage and onion stuffing and pigs in blankets

Pork belly with scrumpy cider glaze and crackling

Spinach, feta and pomegranate parcel vg

Camembert, chestnut and red current loaf v

Turkey, ham and cranberry pie topped with a pig in blanket

Desserts

Luxury Christmas pudding with rum sauce vg

Dark chocolate mousse with Morrello cherry compote v

Poached conference pear with vanilla ice cream
and crumble vg

Christmas cake with Wensleydale and Stilton v

White chocolate and raspberry cheesecake with pouring cream v

* Valid until
17th December

V Vegetarian, VO Vegetarian option available, VG Vegan, VGO Vegan option available

All allergens

