

FESTIVE MENU

2 Courses £30 or 3 for £35

FIRST COURSE

Chicken Liver Pâté

Homemade berry compote, mixed pickles and toasted sourdough.

Festive Soup (vegan)

Velvety roast root vegetables with hints of cinnamon and clove, topped with crispy sage.

Caramelised Butternut Squash Hummus (vegan)

Served with warm, homemade focaccia

Smoked Haddock Fish Cake

Cherry vine, tomatoes, capers, and tangy lime dressing.

SECOND COURSE

Tandoori Cod

Spiced celeriac, remoulade, toasted hazelnuts. Served with a cheeky side of our foxy sauté potatoes.

Pumpkin & Sage Ravioli (vegan)

pasta parcels filled with roasted pumpkin, tossed in brown butter and crispy sage leaves.

Five-Spice Braised Pork Cheeks (vegan available)

Slow-cooked in aromatic five-spice, served atop buttery mashed potatoes and pak choi.

Rolled Stuffed Turkey Feast (vegan available)

Served with golden herbed and garlic-roasted potatoes, pigs in blankets, and a medley of glazed seasonal vegetables & a velvety gravy.

Venison with Pancetta Terrine

Medium pan-fired haunch steak, potato and pancetta terrine pickled local berries, caramelised shallots and a deep blackcurrant sauce.

THIRD COURSE

Salted Caramel & Christmas Spice Crème Brûlée

Christmas Pudding (vegan)

Served with real brandy sauce and a pop of cranberry.

Black Forest Cheesecake

