

# CHRISTMAS MENU

TWO COURSES £24.95 | THREE COURSES £29.95

## STARTERS

Roast parsnip soup with spiced pear and honey truffle cream v.

Goat's cheese salad with roasted peppers, thyme dressing, chicory and shallot v.

Crayfish, smoked salmon and prawn cocktail with seafood sauce  
and bloody Mary dressing

Duck liver pâté with balsamic onion and spiced apricot chutney n.



## MAINS

Grilled sirloin steak, Provençal tomato, land cress  
and peppercorn sauce (£2.00 supplement)

Roast free range Staffordshire turkey with sage and apricot pigs in blankets

Roasted sea bass with fennel and basil whipped mash, roast pepper,  
herb and caper dressing

Roasted vegetable, grilled artichokes and red lentil moussaka v.

*All main courses served with seasonal vegetables and potatoes.*



## DESSERTS

Christmas pudding with almond brandy & orange butter,  
mulled cranberries and cream v.n.

Clementine and Prosecco jelly with yoghurt mousse v.

Chocolate cherry and amaretto trifle

Christmas sticky toffee pudding with butterscotch sauce and clotted cream

British cheese plate: Stilton, Cheddar, roasted grapes and biscuits n.

V. VEGETARIAN    N. CONTAINS NUTS

This menu must be pre-ordered. Christmas Vegan menu available on request. Should you require any allergy information on any of our dishes please ask a member of the team. All prices include VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.