

FESTIVE SET MENU

3 COURSE WITH WELCOME DRINK - £55.95PP

2 COURSE - £42.95PP

STARTER

Caesar Salad Croquettes

*Parmesan & herb filling,
Caesar dressing, shaved
Parmesan, black pepper*

Festive Antipasto

*Parma ham, artisan salami, curried
chorizo, roasted peppers, burratini,
pickled onions, Pecorino & artisan bread*

Grilled Lobster Cocktail, Toasted Brioche

*Baby gem, avocado, Marie
Rose sauce, toasted brioche*

Roasted Pumpkin Soup, Warm Sourdough

*Aromatic herbs, cream, warm
sourdough & butter*

Goat Cheese, Onion & Walnut Tart

*Caramelised onion,
goat cheese, walnuts*

Charred Asparagus with Lemon, Capers & Almond Crumb

*Fresh lemon, capers,
toasted almond crumb*

MAIN

Herb-Crusted Lamb Rack

*Roasted root vegetables,
charred cipollini onions,
gratin potatoes, lamb jus*

Parma Ham-Roasted Monkfish Tail

*Cockle & parsley sauce,
gratin dauphinoise*

Herbed Tofu (VE)

*Cauliflower purée, roasted
cherry tomatoes, asparagus*

Roast Turkey Breast

*Roasted vegetables, pigs
in blankets, red wine jus*

Tournedos Rossini with Sautéed Spinach and Black Truffle Shavings

Beef fillet, pan-seared foie gras, sautéed spinach, Madeira jus, black truffle

DESSERT | £6.95

**Cherry Bakewell | Christmas Pudding
Winter Berry Crumble | Black Forest Bomb**

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. gf- gluten free, gfa- gluten free available, v- vegetarian, df- dairy free, n- may contain nuts, ve- vegan, vea- vegan option available