

AT



2 COURSES £25 | 3 COURSES £30





## STARTERS

SPICED APPLE & ROAST PARSNIP SOUP with warm sourdough

TURKEY KOFTA with labneh and grilled flatbread

SMOKED SALMON CARPACCIO with winter herbs, creme fraiche and toast

LAMB SAUSAGE ROLL served with cranberry and mint relish

## MAINS

TRADITIONAL CHRISTMAS DINNER with a choice of roast turkey or harissa roasted butternut squash

BAKED BRIE & WILD MUSHROOM TART served with honey buttered baby carrots, tenderstem broccoli & mashed potato

**FESTIVE BURGER** 

with double smashed beef patties, cranberry relish, brie melt & pigs in blankets

## PAN FRIED COD FILLET

with cranberry buerre blanc, garlic and herb mashed potato, glazed heritage carrots, rainbow chard & crispy sage

CHICKEN & LEEK PIE hand cut chips, baby carrots, charred tenderstem broccoli

## DESSERTS

STICKY TOFFEE PUDDING rum butterscotch, caramelised banana, vanilla ice cream APPLE & PEAR CRUMBLE blood orange sorbet AFFOGATO



