



Express Menu

2 courses £19 per person

3 courses £24 per person

ENTRÉE

CREAMY CELERIAC & APPLE SOUP (V)

celeriac crisps | truffle oil

CARAMELISED FIGS

stilton mousse | walnuts | balsamic | quince chutney

CREAMY CHICKEN & DUCK LIVER PATE

toasted brioche | spiced pear chutney | cranberry puree

MAIN

LINGUINE PASTA (V)

truffle cream sauce | parmesan shaving | wild mushrooms

LOCH DUART SALMON STEAK

broccoli puree | crushed potato with haddock | sour cream

PAN SEARED CHICKEN BREAST

garlic mash | savoy cabbage | lardons

FREE RANGE TURKEY ROULADE

sage and onion mousse | confit leg croquette | chestnut puree | brussel sprouts | cranberry

SIDES £4.50

Truffle and balsamic dressed mixed leaves salad

With pomegranate (v)

Brussel sprouts and bacon

Honey roasted vegetables (v)

Triple cooked chips (v)

Mashed potato (v)

DESSERTS

RICH TRADITIONAL CHRISTMAS PUDDING

vanilla custard | nuts | dry fruits

CHOCOLATE DELICE

chocolate sponge | blood orange sorbet

SELECTION OF ICE CREAMS AND SORBETS

SELECTION OF CHEESES, QUINCE JELLY AND SAVOURY CRACKERS £3.00

Please advise our waiters if you have any allergies or require information on ingredients used in our dishes.
All of the above prices are inclusive of VAT. A discretionary 12.5% service charge is added to your bill