

CHRISTMAS MENU

Artisan bread and butter

STARTERS

Wild mushroom and tarragon soup, truffle gnocchi *V*
Roasted pumpkin, heritage carrot, pepper quinoa salad, shallot and thyme dressing *VE*.
Chapel and Swan oak smoked salmon, Newlyn crab, lime and fennel
Ham hock, parsley terrine with chorizo, quince relish, sourdough melba toast



MAINS

Slow-cooked beef in red wine, bacon and onions, creamy mash and orange gremolata
Roast free range Staffordshire turkey with sage and apricot pigs in blankets,
duck fat roast potatoes
Roasted sea bass, prawn thermidor sauce, Parmesan potato
Salt baked celeriac, roasted leek and sweet potato Wellington, tamarind tomato sauce *V*.
Butcher's Cut 300g ribeye steak, aged for 28 days from Royal Warrant
butcher Donald Russell with chips, whisky and mushroom sauce (£6 supplement)
All mains served with seasonal vegetables and potatoes



DESSERTS

Christmas pudding with almond brandy and orange butter, mulled cranberries and cream
Perfectly paired with a dock of festive Madeira, £3.50
Salted rum and raisin caramel pot with butterscotch sauce and apple honeycomb brittle *VE*.
Flourless chocolate mousse cake, crushed mulled winterberries, crème fraîche *V*.
Cheese plate
Stilton, Brie, roasted grapes, chutney and biscuits



TWO COURSES £29.95 | **THREE COURSES** £34.95

A deposit of £15 per person will be required to confirm your booking. Minimum party size four.

This menu must be pre-ordered. We offer a vegan option with each course and a gluten free alternative is available for dessert. **Please ask a member of the team should you require any allergen information on any of our dishes.** All prices include VAT at 20%. A discretionary service charge of 10% will be added to your bill.