



3 courses & cocktail on arrival

banana & coconut spiked eggnog

## starters

classic prawn & lobster cocktail

crispy duck salad, cashew nuts, cranberry & watercress salad (n)

celeriac & apple soup, caramelized onion & sage scone (v)

roasted beetroot, goats curd, pickled walnut & crispy kale (n)

smoked salmon on toasted sourdough, mustard dressing, red onion & chives

grilled mackerel, fennel, cucumber & horseradish

## mains

seafood linguini, chilli, garlic & lemon

roasted cod, buttered spinach & jerusalem artichokes

wagyu burger topped with cheese & truffle mayonnaise

josper grilled sirloin, black pepper & mushroom butter (supplement 4.5)

orzo pasta, wild mushrooms, spenwood cheese & winter truffle (v)

turkey & chorizo bake, parmesan & sourdough crumb

## sides 4.5

chips (v)

mashed potatoes & garlic crisps (v)

green beans, tomato and shallot vinaigrette (v)

brussel sprout tops, chestnuts & smoked bacon (n)

## desserts

brownie sundae (n)

treacle tart, stem ginger ice cream (n)

chocolate sorbet & caramelized pear, cranberry & apricot nougat

selection of three cheeses, apple & pear chutney, walnut (n)

45 per person

- please inform your waiter of any allergies or dietary requirements
  - a discretionary 13.5% service charge will be added to your bill
  - (v) vegetarian dishes (n) contains nuts
- \*all dishes may contain traces of nuts