

# A merry & magical FESTIVE SEASON



3 courses £28.95

Available 23rd November - 30th December  
(Excluding Christmas Day and Boxing Day, when a different set menu will be available)

## Starters

### CHARGRILLED LAMB KOFTAS

Pickled watermelon, ginger,  
watercress, soy & tzatziki

### KING PRAWN & SEAFOOD COCKTAIL\*

dressed with a Bloody Mary Marie Rose  
sauce, served with sourdough bread

### TODAY'S SOUP (V)

with sourdough bread &  
Netherend Farm butter

**VEGAN OPTION AVAILABLE (VE)**

### SWEET POTATO FALAFELS\* (VE)

with an apricot jam centre, beetroot  
hummus, roasted Omega seeds & a  
stone-baked flatbread

### COQUILLES ST. JACQUES\* (+£3.00)

baked scallops in a creamy white wine sauce  
topped with mashed potato and a Cheddar  
cheese crumb with crispy pancetta

### OVEN-BAKED PARIS BROWN & BUTTON MUSHROOMS (V)

on toasted sourdough with a Cheddar  
& garlic sauce, drizzled with truffle oil

## Mains

### HAND-CARVED TURKEY BREAST

served with beef dripping roast potatoes,  
honey-roast parsnips & thyme-roasted  
carrots, glazed sprouts, green beans,  
broccoli, lemon & thyme stuffing  
wrapped in bacon, a Cumberland  
pig in blanket and gravy

### SLOW-ROASTED TOMATO & ALMOND BAKE (VE)

green beans, tomato sauce, vegan roast  
potatoes, carrots, broccoli, roasted  
butternut squash & beetroot and  
Omega seeds

### SLOW-COOKED PORK BELLY\*

topped with crispy crackling, served with  
apple sorbet, green beans, chive mash  
and a red wine jus

### PAN-FRIED SEA BASS FILLETS\*

topped with a lobster bouillabaisse sauce.  
Served with asparagus, tempura prawns  
and lemon & mint crushed potatoes

### DUO OF LAMB\*

lamb cutlets and a pulled lamb Shepherd's  
pie with green beans and a red wine &  
rosemary jus

### 8OZ RUMP (+£2.50)

cooked to your liking and served with roasted  
Paris brown mushrooms, half  
roasted garlic, thyme-roasted heirloom  
tomato and triple-cooked chips.

*Or treat yourself to a  
10oz Ribeye steak instead (+£7.00)*

### BUMBU BALI CHICKEN THIGHS SKEWER\*

served with spiced aubergine &  
chickpea stew with herb roasted  
vegetables and a beetroot wrap

## Desserts

### CHRISTMAS PUDDING\*\* (V)

with mixed vine fruits & almonds,  
served warm with brandy sauce  
**VEGAN OPTION AVAILABLE (VE)**

### BRAMLEY APPLE PIE (V)

apple compôte in a shortcrust pastry  
served with custard

**VEGAN OPTION AVAILABLE (VE)**

### COCONUT SLICE\* (V)

on a biscuit base served with pink gin  
curd, blueberries and a Demerara crumb  
**VEGAN OPTION AVAILABLE (VE)**

### BRITISH CHEESEBOARD\* (V) (+£3.00)

Wensum, Cider Wash Curds and  
Croust, Oak Smoked, Shropshire Blue  
with black grapes, red onion chutney  
& Fudge's savoury biscuits

### INDULGENT DOUBLE CHOCOLATE BROWNIE\* (V)

served with Irish liqueur ice cream, Belgian  
chocolate sauce & a dark chocolate &  
pistachio shard

### ICE CREAM PARLOUR (V)

choose 3 scoops from:

**DOUBLE CHOCOLATE  
BOURBON VANILLA  
IRISH LIQUEUR\***

Book your table today with a member of the team or on our website.

A non-refundable £5pp deposit is required for parties of 6 or more between the dates of 23rd November and 13th December 2020.

A non-refundable £5pp deposit is required for all bookings between the dates of 14th until 24th December 2020. A pre-order for parties of 6 or more will be required 1 week before.