



# FESTIVE MENU

3 COURSES £35

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## STARTER

Butternut Squash Soup, topped with pine nuts & Pancetta.

Duck Liver Parfait, Caramelised Orange Marmalade & Toast.

Smoked Haddock Brandade with Poached Duck Egg.

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## MAIN COURSE

Traditional Roasted Turkey Breast & Leg, Chestnut Stuffing, Roast Parsnip, Duck fat Potatoes, Sprouts & Chantenay Carrots.

Sea Bream with a Tomato & Chorizo Orzo.

French Trimmed Pork Cutlet, Roasted Shallots, Wild Mushrooms & Creamed Potatoes.

Risotto of Roasted Chestnuts, Lemon, Thyme, Parmesan & Crispy Sage.

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## DESSERT

Christmas Pudding with Brandy Sauce.

Bailey's Pana Cotta, Hazelnut Praline.

Lemon Tart, Orange Gel & Raspberry Sorbet.

***Food Allergens and Intolerances:***

*Before you order your food and drinks please speak to our staff if you would like to know about any ingredients*

*Your server will automatically add a 10% service charge to your bill - Please let us know if you would like this removed.*