

FESTIVE MENU

STARTERS

Roasted Butternut Squash Soup **VE NGA**

Toasted seeds, olive oil,
toasted bloomer, salted butter

King Prawn & Smoked Salmon Salad **NGA**

Baby gem lettuce, diced tomato &
cucumber, prawn cocktail sauce,
toasted bloomer, salted butter

Smoky Aubergine & Goat's Cheese Tart **V**

Smoky jam, pea shoots

Chicken Liver & Truffle Parfait **NGA**

Truffle oil, toasted bloomer, festive chutney,
pea shoots

Maple-Roasted Old English Pigs in Blankets

Cranberry sauce, pea shoots

MAINS

All served with tenderstem broccoli, Brussels sprouts, roasted carrots & parsnips

Traditional Roast Turkey **NGA**

Cranberry, sage & sausage meat
stuffing, Old English pigs in blankets,
Maris Piper roast potatoes, rich
roast gravy

Slow-Cooked Pressed Lamb & Confit Onion **NG**

Slow-cooked lamb, shredded and
pressed with confit onions & mint,
Koffmann's creamy mash, rich
roast gravy

Pan-Seared Salmon Fillet **NG**

Lemon herb crumb, pressed & roasted
baby potatoes, herb cream sauce,
pea shoots

Sweet Potato & Cranberry Nut Loaf **VE NG**

Maris Piper roast potatoes, rich roast gravy

Turkey & Creamed Leek Pie

Koffmann's creamy mash, rich roast gravy

DESSERTS

Stronghart Christmas Pudding **V**

Brandy sauce, cranberry &
orange compote

Giant Profiterole **V**

Arabica coffee ice cream,
Belgian chocolate sauce

New York Cheesecake **V NG**

Blackcurrant compote,
clotted cream ice cream

Trillionaire Tart **VEA NG**

Chocolate pastry with caramel &
chocolate ganache, Belgian chocolate
sauce, honeycomb ice cream

Chocolate Fondant **V NG**

Belgian chocolate sauce, clotted cream
ice cream, smashed Crunchie pieces

Deep-Filled Viennese Mince Pie & Coffee **V**

2 COURSES £33pp

3 COURSES £37pp

£5pp deposit. Available from 1 Nov excl. 25 Dec. Children 12 and under dine half price. All prices include VAT. A 10% discretionary service charge will be added to the final bill for tables of 8 or more. All tips are retained by the grateful team.