

To Start.

Spiced Butternut Squash Soup | with toasted sourdough bread and butter

Orange & Pomegranate Salad | with cranberry & balsamic dressing

Smoked Salmon & Cream Cheese Roulade | on lemon dressed rocket with black pepper croutons

Potted Duck | Duck potted with figs and served with Scottish oatcakes

To Follow...

Hake Fillet | with cacao e pepe smashed potatoes, hazelnut brown butter and asparagus tips

Roast Breast of Turkey | with sage & onion stuffing, celeriac purée, charred butternut squash and roast parsnips, Yorkshire pudding – served with roast potatoes & buttered vegetables

Confit Duck Leg | with braised red cabbage, duchess potato and redcurrant jus

Wild Mushroom & Tarragon Filo Parcel | with celeriac purée, charred butternut squash and roast parsnips- served with roast potatoes

On the side...

Candied Pigs in Blankets £4 Thyme Roasted Potatoes £3 | Buttered Vegetables £3 Brussel Sprouts with pancetta £3.50 Charred Carrots £3 | Yorkshire Puddings (2) £3.50

To Finish...

Traditional Christmas Pudding | with a brandy anglaise

Affogatto | a scoop of vanilla ice cream with amaretti biscuits & a shot of espresso

Dark Chocolate & Orange Tart | with vanilla ice cream

Vanilla Pod Cheesecake | with gingerbread base and winter berry compote

2 course £25 | 3 course £31