

FESTIVE SET MENU

3 COURSE | SUN TO THURS: £38.50 | FRI & SAT: £43.50

STARTERS

SPICED LENTIL, COCONUT & SWEET POTATO SOUP (VG)

Dromara Butter & Baked Petit Pain

BETROOT-CURED SALMON GRAVLAX

Horseradish Crème Fraîche & Grilled Wheaten Bread

PORK RILLETES

Red Onion Chutney, Pickles & Ciabatta Croutons

PANKO CHICKEN BITES

Napa Slaw, Spiced Cranberry & Orange Ketchup

BREADED BRIE (V)

Rocket, Candied Walnuts, Fig & Apricot Jam

MAINS

TRADITIONAL ROAST TURKEY

Honey-baked Ham, Herb Stuffing, Chipolatas & Rich Turkey Gravy

CONFIT DUCK LEG

Braised Red Cabbage, Spiced Cherry & Port Jus

PAN-FRIED FILLET OF SALMON

Carbonara Sprouts

12-HOUR BRAISED FEATHERBLADE OF BEEF

Chasseur Sauce & Mushroom Duxelle

VEGETABLE PITHIVIER (VG)

Puff Pastry, Chickpeas, Tomato, Mushrooms, Leeks, Butter Beans & Onion Gravy

All served with Selection of Potatoes & Seasonal Vegetables

DESSERTS

STICKY TOFFEE & DATE PAVLOVA

Crisp Meringue Nest, Chopped Pecans, Toffee Sauce, Spiced Date & Vanilla Cream

MULLED WINE & PEAR TRIFLE

Mulled Wine Jelly, Poached Pears, Custard & Fresh Cream

WARM CHOCOLATE BROWNIE

Vanilla Ice Cream, Rich Chocolate Sauce & Honeycomb Shards

Vegetarian (V) | Vegan (VG)

Please notify us of any allergies or dietary requirements when ordering. A discretionary service charge of 10% will be applied to tables of 6 or more.