

2 Courses for 25.00 or 3 courses for 30.00 (Pre order only)

- Starters -

Lobster Bisque, Chilli Oil, Artisan Bread

Duck & Orange Pate, Ciabatta Croutons, Red Onion Marmalade
Baked Goat's Cheese, Roasted Candy Beetroot, Balsamic, Toasted Walnuts
and Winter Leaves

- Mains -

Roast Turkey, roast potatoes, Brussels sprouts with smoked bacon, braised red cabbage, stuffing, red wine gravy and a Yorkshire pudding

Veggie Nut Roast, roast potatoes, Brussels sprouts, braised red cabbage, stuffing, red wine veggie gravy and a Yorkshire pudding

Pan Fried Hake Fillet, Confit Fennel, Sautéed baby potatoes with Mussel butter sauce

- Sides 6.00 -

Pigs n blankets or Cauliflower cheese

- Desserts -

Mixed Berry Pavlova

Dark Chocolate Tart, Cinnamon Roasted Figs and Toasted Pistachios

After Eight Cheesecake, Mint Chocolate Ice Cream

WHILE WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION IN OUR RESTAURANTS, WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE FREE FROM ALLERGENS AND THEREFORE CANNOT ACCEPT LIABILITY IN THIS RESPECT. GUESTS WITH ANY FORMS OF ALLERGIES ARE ADVISED TO ASSESS THEIR OWN LEVEL OF RISK. PLEASE ASK TO SPEAK TO A CHEF ON DUTY IF YOU ARE IN NEED OF ASSISTANCE IN THIS REGARD.

