DAIRY FREE CHRISTMAS MENU

Available all day | Two course £37.00 | Three course £42.00 per person

STARTER

Sweet Potato Soup (V)
Chilli oil

Hummus & Chargrilled Pitta Bread (V)
Tomato, red onion, cucumber, chilli honey salsa, crispy chickpeas

Honey & Chilli Crispy Chicken Wings
Spring onions, sesame seeds

Crispy Calamari
Sweet chilli, caper & parsley dressing

Pan Seared King Prawns
Chilli & garlic oil, chargrilled sourdough

MAIN COURSE

Roast Turkey
Pork & apricot stuffing, all the trimmings

Chestnut & Seed Roast (V)
Vegetarian stuffing, roast potatoes, seasonal vegetables, vegetable gravy

Crisp Pork Belly
Sautéed potatoes, green beans, red wine jus

10oz Ribeye Steak *+£5.00 supplement*
Chunky chips, roast tomato, mushroom, red wine jus

Pan Seared Seabass Fillets
Sautéed new potatoes, chilli & garlic tenderstem broccoli, white bean purée

Pan Roasted Chicken Breast
Sautéed potatoes, cabbage & bacon, red wine jus

DESSERT

Homemade carrot cake
with fruit sorbet

Vegan salted caramel ice cream

Selection of fruit sorbets

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. Allergen information is available on request. A discretionary 10% service charge will be added to all tables. Every penny goes directly to our staff.

CHRISTMAS SIDES

Shredded sprouts & crispy bacon £4.95

Honey roast baby parsnips £4.95

Garlic, herb and maldon salt roast potatoes £4.95

Homemade chips *£4.50*