



Christmas MENU

£44.95 FOR 3 COURSES
SERVICE INCLUDED

FIRST COURSES

Smoked mackerel mousse, baby gherkin,
pickled beetroot and shallot salad, sourdough toast

Asian beef salad, grilled beef, rice noodles, bok choy, red chilli,
lime, coriander, mango relish **NGCI DF**

Roast spiced cauliflower and fregola, date dressing,
Spanish olives, roast butternut squash, apple **VV DF**

Grilled scallops, served in the shell, Israeli herb couscous, grilled
chorizo, garlic butter

Rabbit croquettes, beetroot and rhubarb sauce **DF**

MAIN COURSES

Grilled fillet of hake, baby leeks, curried mussels herb oil **NGCI**

Calves' liver, creamy mashed potato, crispy bacon,
curly kale with chilli and garlic, shallot sauce

Flat iron steak, watercress salad, onion rings **NGCI DF**

Roast turkey wrapped in bacon, sage stuffing, Brussels sprouts,
roast potatoes, carrots, parsnips, port and cranberry sauce

Pumpkin and aubergine tikka masala, green coconut yoghurt,
crispy fried chick peas, rice **VV NGCI DF**

PUDDINGS

Traditional Christmas pudding, vanilla ice cream, brandy sauce

Pineapple carpaccio, passion fruit, mango sorbet **VV NGCI DF**

Treacle tart, fresh raspberry, thick Jersey cream **V**

Apple and blackberry crumble, granola topping,
vanilla ice cream **V**

Île flottante, poached meringue,
passion fruit caramel, pumpkin seed praline **V NGCI**

WE WELCOME GUESTS WITH ALLERGIES.
PLEASE SEE OUR ALLERGEN & SPECIALS
MENUS FOR ALLERGEN INFORMATION,
AND LET YOUR SERVER KNOW.