

Festive Menu

3 Courses from 36.50

Available from 26th November - 30th December
(Excluding Christmas Day & Boxing Day)

Starters

PORT & CHEDDAR MUSHROOMS* (v) Toasted focaccia

PAN-FRIED WILD SCALLOPS* Crispy prosciutto, thyme velouté, capers, artichoke crisps *+4.00 supplement*

GOATS CHEESE WHISKEY GLAZE TATIN* (v) Butternut squash, shallots, house pesto, dressed watercress
Vegan alternative available (ve)

BUTTERNUT SQUASH, ROSEMARY & SAGE SOUP (ve) House pesto, toasted focaccia

CHICKEN LIVER & FIG PARFAIT* Cherry amaretto compote, candied seeds, toasted bread

SMOKED MACKEREL RILLETTE Kohlrabi pickle, yuzu & lime aioli, artisan bread

Mains

All mains are served with roasted carrots, parsnips & sautéed Brussels sprouts.

HAND-CARVED TURKEY Lemon & thyme stuffing, Cumberland pig in blanket, roasted potatoes, sourdough bread sauce, cranberry sauce, gravy

BUTTERNUT SQUASH & CELERIAC WELLINGTON (ve)
Wild garlic, Tenderstem® broccoli, roasted potatoes, onion gravy

SLOW-COOKED BRITISH PORK BELLY Roasted apple ketchup, dauphinoise potato, Tenderstem® broccoli, glazed carrot, rich gravy Add scallops *+4.00 supplement*

PAN-FRIED SEABASS FILLETS* Saffron velouté, cherry tomatoes, green peas, spinach, baby potatoes, gremolata

30 DAY-AGED 100Z RIB-EYE STEAK Juicy in texture and bursting with flavour, recommended medium.
Served with rustic thick-cut chips, caramelised onion, sautéed mushrooms, parsley *butter +7.50 supplement*
Add a sauce: Peppercorn* / Bearnaise* / Beef dripping +2.50

Desserts

KUMQUAT CHRISTMAS PUDDING* (v) Hot brandy sauce **Vegan alternative available (ve)**

CHEESE & BISCUITS (v) Taw Valley Cheddar, British Stilton, Jacquin Buchette goats cheese, hedgerow chutney
+2.50 supplement

MINCE PIE TART (v) Jude's brandy ice cream

HOME-BAKED VALRHONA CHOCOLATE BROWNIE (v) Amaretti biscuit crumb, chocolate sauce, Bourbon vanilla ice cream

VANILLA POACHED PEAR (ve) Raspberry sorbet, sweet crumb, chocolate sauce

CALLEBAUT WHITE CHOCOLATE CRÈME BRÛLÉE (v) Raspberries, sugared lemon, viola

UPGRADE TO OUR EXTRA SPECIAL MENU

FOR JUST £15 EXTRA PER PERSON

Treat you and your loved ones to our Extra Special Festive package which includes no supplements across dishes, a glass of Chapel Down Brut NV or pint of Peroni Nastro Azzurro on arrival and a cocktail to finish^.

Choose from: Espresso Martini, Mojito, Aperol Spritz, Chocolate Orange Martini, Pineapple Spritz or Old Fashioned.

Sides

Pigs In Blankets Cranberry Sauce 3.50

Fries & Sea Salt (v) 4.50

Stuffing Wrapped In Bacon 5.50

Crispy Onion Rings (v) 4.95

Halloumi Fries (v) Sweet Chilli Sauce 6.50

Raclette Mac & Cheese (v) 4.50



Join us for a
**Merry &
Magical**

FESTIVE SEASON

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit.

Please refer to our allergen information at the time of your visit to check for changes.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. *Contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability. ^ Soft drink alternative available, please ask your server for details.