



# CHRISTMAS SET MENU

## STARTERS

7.50

Chicken Liver Parfait  
*Toasted brioche, pear chutney*

Chapel And Swan Smoked Salmon  
*Horseradish cream, capers, rye bread*

Salt Baked Beetroot v  
*Whipped feta, bitter leaves*

Celeriac Soup pb  
*Granny Smith apple, brown butter*

## MAINS

OFF-PEAK £20 | PEAK £25

Slow Cooked Beef Cheek  
*Parsnip puree, roasted chicory, parsnip chips*

Roast Norfolk Bronze Turkey  
*Sage & onion stuffing, duck fat roasted potatoes, Brussel sprouts, Chantenay carrots, pigs in blankets, gravy*

Atlantic Cod  
*Prawn bisque, potatoes, samphire, mussels*

Pumpkin And Pearl Barley Wellington pb  
*Lovage pesto, balsamic red onions*

## DESSERTS

£5

Christmas Pudding v  
*Brandy custard*

Dark Chocolate And Orange Torte pb  
*Candied orange, vanilla Chantilly*

Raspberry Frangipane Tart v  
*Raspberry sorbet*

\*Peak Times: all day Tuesday-Thursday & Friday daytime until 5pm

\*Off Peak Times: all day Saturday-Monday, Friday evening from 5pm (all week 10th-26th November & 20th-31st December)

(v) vegetarian | (pb) plant based

All prices include VAT. A discretionary 12.5% charge will be applied to your final bill. Please let our team know if you have any allergies, and for full allergen information please ask for the manager.