

CHRISTMAS FEASTING
17 NOV TO 30 DEC



£65 PER PERSON
SERVED TO SHARE

FOR THE TABLE

VERY BRITISH SNACKS
sweet & salted (v)

BRIOCHE TOAST
pork & sage stuffing & chestnut sauce

ROLLED OAT SODA BREAD
cultured butter & caramelised milk (v)

SMOKED SALMON TARTARE
cucumber, orange & cranberry (gf)

CHEESE & ONION CROQUETTES
grape mustard mayo (v, gf)

ROAST PUMPKIN SALAD
kale, pear & granola (pb)

THE MAIN EVENT

ROAST TURKEY
WITH ALL THE TRIMMINGS
chilli roasted sprouts, honey glazed carrots
& beef dripping roasties

DESSERT

JAMMY DODGER TRIFLE
layers of biscuit, Chantilly cream,
custard & raspberry jelly (v)

EXTRAS

CHEESE & PINEAPPLE
HEDGEHOG £3pp

PIGS IN BLANKETS £5.5pp

CAVIAR HASH BROWNS £6.5pp

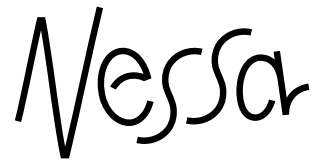
MINCE PIES &
BRANDY CREAM £4pp

All prices include VAT.
A discretionary 13.5% service charge will be added to your bill.

Please let us know if you have any allergies or dietary requirements. We do our best to adapt our dishes to accommodate dietary needs. However, items may be exposed to traces of allergens during preparation.

(v) Vegetarian (pb) Plant-based (gf) Gluten Free

PLANT-BASED
CHRISTMAS



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A PLANT-BASED CHRISTMAS FEAST

BBQ SPICED CRISPS (pb, gf)

SEEDED PORRIDGE SOURDOUGH
olive oil (pb)

POTATO HASH
red pepper & herb salsa (pb, gf)

CHARGRILLED LEEKS
cashew cream, smoked almond dressing (pb, gf)

ROAST PUMPKIN
kale, pear & granola (pb)

THE MAIN EVENT

MUSHROOM RAVIOLI
wild mushrooms, toasted hazelnut (pb)

Chilli roasted sprouts & rosties (pb)

DESSERT

JAMMY DODGER TRIFLE
layers of biscuit, vegan Chantilly cream
& raspberry jelly (pb)

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