2 COURSES £45 — 3 COURSES £50

COMPLEMENTED BY A GLASS OF
CHAPEL DOWN ENGLISH SPARKLING WINE, BRUT NV

STARTERS & SHARERS

Duck croquettes with orange marmalade & plum jelly
star anise, cumin, coriander, chilli, cloves **(DF)**

Roasted British pumpkin soup
truffle oil, homemade bread **(DF, V)***

Salmon tartare
Scottish salmon, avocado, shallots, capers, chive, parsley, gherkins, homemade rye bread crackers **(DF)***

LARGER PLATES

Portobello mushroom wellington
stuffed with puy lentils, spinach & mixed vegetables, vegetable gravy **(DF, V)**

Herbed Scottish pollock fillet
sautéed leeks and lemon butter sauce *

Free range roasted turkey breast and confit leg
turkey gravy

SIDES

Roasted potatoes
(GF)

Pigs in blankets

Roasted Brussels sprouts & chestnuts
(VG, GF)

DESSERTS

Christmas pudding
custard or vanilla ice cream **(V)**

Cranberry & orange trifle jar
rum, cream, sugar syrup, homemade sponge **(V)**

Please notify our staff of any allergies or dietary requirements.
A discretionary 12.5% service charge will be added to your bill.
V = Vegetarian, VG = Vegan, DF = Dairy Free, GF = Gluten Free, * = GF option available