

Christmas *Set Menu*

Three courses £49.95 per person

Starters

Roast pumpkin soup 🍷🌱

Gluten free croutons

Smoked salmon on rye

Caper berries & crème fraîche

Ham hock terrine

Piccalilli & toasted sourdough

Sweet potato falafel 🍷

Hummus, pomegranate & puffed rice

Vegan pastrami
& superstraccia crostini 🍷🌱

Red pepper & rocket

Main Courses

Cornish roast cod 🍷🌱

Creamed leeks & girolles

Roast turkey & all the trimmings

Pigs in blankets, pork & apricot stuffing,
roast potatoes & seasonal vegetables

12-hour braised ox cheek 🍷🌱

Truffle mash, watercress velouté & winter cabbage

Pumpkin & sage tortellini 🍷

Pumpkin velouté, baby spinach & seeds

Jerusalem artichoke risotto 🍷🌱

Parsley & lemon

Sirloin steak (£7 supplement)

8oz Himalayan salt dry-aged British beef,
chips & Béarnaise sauce

Desserts

Chocolate opera cake 🍷🌱

Chantilly cream

Christmas pudding 🍷🌱

Custard & redcurrants

Ginger cake 🍷🌱

Caramelised pear & walnut cream

Vanilla panna cotta

Mango, passion fruit & toasted coconut

Cheese platter (£3 supplement) 🍷🌱

Stilton, Cheddar, Brie, spiced pear chutney
& oatcake biscuits

For that extra sparkle

A glass of Prosecco on arrival, three courses & half a bottle of
Chemin De La Serre By Drake & Morgan, Marsanne Viognier, 2022
or Chemin De La Serre by Drake & Morgan, Carignan Vieilles Vignes, 2022
£64.95 per person

Go all out! A glass of Rodier Pere et Fils Champagne upon arrival,
two courses & half a bottle of Picpoul de Pinet or Malbec
£74.95 per person

🍷 Vegetarian 🌱 Vegan 🌱 Gluten friendly

Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. Whole party must order from the same menu or package. Deposit required to secure booking. Full T&Cs apply, please speak to our lovely team



Shimmer into
Christmas

by DRAKE & MORGAN