



CHRISTMAS MENU

2 COURSES £33 / 3 COURSES £39

For parties of 7 or more, we kindly ask that all guests dine from this Christmas set menu
Available from 12th November - 4th January

STARTERS

- (GF)* **PIGS IN BLANKETS**
Crispy pancetta-wrapped sausages served on golden puff pastry with a rich creamy leek sauce
- (GF)* **KING PRAWNS & MUSSELS**
Steamed mussels & king prawns in a creamy garlic, shallot, white wine & parsley sauce
Served with grilled focaccia
- (VG)(GF)* **WILD MUSHROOM PÂTÉ**
Smooth blend of wild mushrooms infused with garlic & thyme, served with toasted focaccia & a caramelised onion chutney
- (VG)(GF)* **MINISTRONE SOUP**
Classic Italian vegetable soup with a mix of fresh seasonal vegetables, finished with fragrant herbs & served with warm focaccia

MAINS

- (GF) **48 HOUR PORK BELLY PORCHETTA**
Slow-roasted rolled pork belly with perfectly crisp crackling, creamy buttery mash & golden roasted parsnips, finished with a rich honey & mustard jus
- (GF) **TURKEY BREAST & CRISPY PROSCIUTTO**
Tender turkey breast with crispy prosciutto, served with roast potatoes, glazed carrots & cavolo nero. Finished with a sage butter sauce
- PISTACHIO CRUSTED SALMON**
Perfectly cooked salmon fillet with a pistachio crust, grilled for crisp skin & oven-finished, served with fondant potatoes & creamy leeks in a white wine sauce
- (VG)(GF) **AUBERGINE PARMIGIANA**
Layers of roasted aubergine with rich tomato & fresh basil sauce, topped with vegan mozzarella & baked al forno until golden
- CHRISTMAS PIZZA**
Our ultimate festive pizza with a creamy garlic & mascarpone base, topped with roasted turkey, pigs in blankets & thinly sliced Brussels sprouts. Finished with a drizzle of rich gravy & cranberry sauce
- (GF) **SALT AGED FILLET STEAK (80Z)**
A mild, buttery & tender cut of Salt Aged Steak, grilled and served with roasted cherry tomatoes on the vine, homemade chips & choice of peppercorn sauce, mushroom sauce or salsa verde
- £10 SUPPLEMENT** / + ADD GRILLED KING PRAWNS + 4

DESSERTS

CHOOSE FROM ANY DESSERT ON OUR DESSERT MENU

(VG)- VEGAN (V)- VEGETARIAN (V)*- VEGETARIAN OPTION AVAILABLE (GF)- GLUTEN FREE (GF)*- CAN BE MADE GLUTEN FREE ON REQUEST

GOT AN ALLERGY OR DIETARY REQUEST? JUST LET US KNOW - WE'RE HERE TO HELP. OUR KITCHEN HANDLES ALL MAJOR ALLERGENS, SO WE CAN'T GUARANTEE ZERO CROSS-CONTAMINATION.

PLEASE NOTE: SOME DISHES MAY CONTAIN SMALL BONES OR TRACES OF NUTS. ASK YOUR SERVER FOR FULL ALLERGEN INFORMATION.