



# *Festive Set Menu*



**2 COURSES £35 / 3 COURSES £45**

## **STARTERS**

### **Fennel Pollen Scottish Smoked Salmon GF\***

Dill crème fraîche, caper berries, pickled fennel, lemon oil & toasted rye bread

### **Wild Mushroom & Plant Feta Cheese Pâté VE**

Red pesto, white truffle oil & focaccia crostini

### **Heritage Beetroot Salad V/GF**

Heritage beetroot, winter leaves, port & balsamic glaze, whipped goat's curd

### **Duck Rillettes GF\***

Toasted brioche, cornichons & fig chutney

## **MAINS**

### **Roasted Norfolk Turkey GF\***

Duck fat roast potatoes, pigs in blankets, braised red cabbage, glazed root vegetables, red wine gravy, cranberry & mulled spice sauce

### **Red Wine Braised Beef Short Rib GF**

Parsnip purée, sautéed brussel tops & red wine gravy

### **Oven-Baked Salmon GF**

Rathfinny beurre blanc, rosemary roasted new potatoes, samphire

### **Roast Acorn Squash & Spinach Tart Tatin VE**

Rosemary roast potatoes, glazed root vegetables, braised red cabbage

## **DESSERT**

### **Christmas Pudding VE/GF**

Brandy plant-based cream & cranberry compote

### **Sticky Toffee Pudding V/GF**

Toffee sauce & vanilla bean ice cream

### **Baked Basque Cheesecake V/GF**

Sour cherry compote

### **Artisan Cheese Board V**

Mature Cheddar, Stratford Blue, Farmhouse Red Leicester, sticky fig chutney & crackers

### **Chocolate Panettone Bread & Butter Pudding V**

Hackney pistachio gelato

## *Festive Platters*

### **Signature Festive Board 40**

Mini burgers, pigs in blankets, chorizo mac & cheese croquettes, crispy prawns, dips & pickles

### **Signature Vegetarian Board 38**

Mini plant sliders, mushroom & pepper croquettes, sweet potato falafel, fried Camembert, fries, dips & pickles