

# FESTIVE DINNER

3 COURSES 55.00

## STARTERS

### Ham Hock Terrine

Piccalilli, mustard mayonnaise & toasted sourdough

### Salt Baked Beetroot V

Whipped feta, smoked almonds, thyme, white balsamic & honey mustard dressing

### Korean Fried Chicken

Crispy marinated boneless chicken, Korean spices, sesame & Gochujang soy sauce

### Argyll Smoked Salmon

Toasted rye bread, Jersey butter & lemon

### King Scallop Thermidor

Buttered spinach & thermidor sauce

## MAINS

Roast potatoes & seasonal vegetables for the table to share VG

### Roast Turkey

Apricot & chestnut stuffing, pigs in blankets, roasting gravy, cranberry sauce

### Rump 275g

Served with fries & peppercorn sauce

### Fillet 225g

Served with fries & peppercorn sauce  
(£5 supplement)

### Cottage Pie VG

Vegetable & mushroom base, mashed potato, sage & onion crispy breadcrumbs

### Roast Loch Duart Salmon

Buttermilk beurre blanc, caviar, baby spinach, capers, gherkins & parsley oil

### Piri Piri Chicken

Grilled marinated half chicken, piri piri sauce & coriander

### Rare Breed Pork Chop

Crispy crackling, micro coriander, apple cider & mustard sauce

## DESSERTS

### Christmas Plum Pudding V

Rum & raisin butter, brandy sauce

### Festive Tiramisu V

Espresso soaked panettone, festive brandy cream, brandy custard & almond brittle

### Sticky Toffee Pudding V

Candied pecans, vanilla ice cream

### Selection of Cheshire Farm Ice Cream V

Plant-based flavours available on request

### Artisan Cheese Selection

Baron Bigod, Blue Monday, Lincolnshire Poacher, quince jelly, grapes, biscuits  
(£3.00 supplement)

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

V Vegetarian VG Vegan

Allergens  
& Calories  
Scan this code.

