

## FESTIVE SET MENU

Leek & Potato Soup with Crusty Bread (PB)

Blue Cheese Pannacotta with Candied Walnuts, Celery & Grape Salad (V)

Ham Hock Rillettes with Garlic Crostini & Pistachio Salt

Smoked Salmon Pate with Pickled Cucumber & Fennel

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24 Hour Marinated Blade of Beef, Roasted Winter Root Vegetables, Braised Red Cabbage, Creamed Horseradish Mash & Red Wine Jus

Pan Fried Sea Bream Fillet, Crushed New Potatoes, Wilted Spinach, Tender Stem Broccoli and a Lemon & Caper Butter Sauce

Poached Potato Gnocchi with Butternut Squash, Baby Spinach & Herb Oil (PB)

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Traditional Christmas Pudding with Brandy Custard (VG)

Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice-Cream

Iced Chocolate Parfait with Winter Berry Compote

Colston Basset Stilton, Celery, Apple, Christmas Chutney & Water Biscuits (+£1.50 Supplement)

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Fresh Ground Coffee or Tea & Mini Mince Pie (+£3.50 Supplement)

Two Courses £23.95

Three Courses £27.95

FOOD ALLERGY: IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENTS PLEASE INFORM A MEMBER OF STAFF BEFORE YOU ORDER

PARTIES OF 8 OR MORE WILL REQUIRE A PRE-ORDER AND £10 DEPOSIT PER PERSON

