



FESTIVE SET MENU

£85 PER PERSON

Italian Artisan bread selection for the table, extra virgin olive oil, balsamic



STARTERS

Sweetcorn chowder, spiced crab rarebit

Butternut squash and fregola salad, toasted seeds, orange mimosa dressing (vg)

Salami Milano, fig chutney, crispbread, pickled datterini



MAINS

Roast turkey, Tropea onion and fig stuffing, duck fat roast potatoes, greens, bread sauce, mulled wine gravy

Fillet of Cornish cod, crushed potatoes, shaved violet artichokes, red wine fish sauce

Pit roasted cauliflower, vegan truffle cream sauce, pink fir potato & artichoke salad (vg)



DESSERTS

Christmas pudding, brandy cream

Dark chocolate and orange slice (vg)

Apple & winter berry almond crumble tart, spiced custard



CHEESEBOARD

Selection of Italian cheeses served with grapes, fig chutney and fennel seed crackers



TEA AND COFFEE

Dark chocolate and brandy truffle (vg)

Create your set menu by selecting one starter, one main course and one dessert.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

Please advise your waiter if you have any allergens or dietary requirements.

