



# FESTIVE

Two Courses 29.95 | Three Courses 34.95

## STARTERS

### **Parsnip & Sweet Potato Soup (GF) (V)**

Roasted chestnuts, honey, warm bread roll

### **Confit Duck, Braised Chicken & Red Onion Marmalade Terrine**

Warm brioche, smoked chilli jelly & toasted pistachios

### **Chapel & Swan Smoked Salmon**

Candied beetroot, mustard crème fraîche & toasted rye

### **Rosary Goats Cheese**

Pickled granny smiths, spiced apple puree, frisee, hazelnuts & radish

## MAINS

### **Roasted Native Turkey**

Sage & apricot stuffing, duck fat roast potatoes, chipolatas wrapped in bacon, thyme & maple roasted carrots, chestnut sprouts, traditional gravy

### **8 Hour Slow-Braised Native Breed Ox Cheek & Shin of Beef (GF)**

Beef dripping mash, cepe mushroom jus & crisp pancetta

### **Roasted Cod Supreme**

Mussels, chives, chilli, gnocchi, winter tomato & merlot sauce

### **Premium British Wagyu Burger**

*Gluten-Free Available*

Bacon, Swiss cheese, floured bap, gem lettuce, tomato, seasoned skin-on fries

### **Roasted Vegetable Wellington (VG)**

Thyme & maple carrots, chestnut sprouts, roasted new potato's, vegetable gravy

## DESSERTS

### **Steamed Christmas Pudding**

*Gluten-Free Available*

Sweet vanilla, orange & brandy anglaise

### **Marbled Chocolate Mousse**

Chocolate chip shortbread, milk ice cream

### **Mulled Wine Poached Pear (VG) (GF)**

Oat crumb, liquor reduction, coconut sorbet

### **Winter Lemon Tart**

Blackberries, candied orange, mint

12.5% GRATUITY ONTO CHRISTMAS MENUS FOR TABLES OF 8 OR MORE