

Festive Dinner with Entertainment

3 courses 45.95

STARTERS

Gin & juniper cured salmon, pickled cucumber, golden beets, citrus
crème fraiche & sourdough croute

Roasted cauliflower velouté, toasted hazelnuts, chives, curry oil,
fresh focaccia(vg)

Smoked duck breast carpaccio, blueberries, toasted cashews &
gingerbread crackers

Whipped goats cheese, fig & pecan tartlet, beetroot puree, dressed
lambs lettuce (v)

MAINS

Roast turkey crown, maple glazed baby carrots, sage & apricot stuffing,
sprouts & pigs in blankets, duck fat roasties, turkey gravy

Salmon & spinach en crouete, pea puree, tender stem broccoli, buttered new
potatoes, sauce meuniere

Classic Burgundy style braised beef short rib with mushrooms, red wine sauce,
creamed potato & baby carrots

Tarragon & chesnut mushroom risotto, sautéed wild mushrooms,
toasted pine nuts (vg)

DESSERTS

Warm treacle tart, candied orange, toasted almonds, vanilla gelato

Dark chocolate cremeux, lime butterscotch, hazelnut gelato

IMPORTANT - Food Allergies and Intolerances: Allergen info is obtained by asking member of staff. Our menu descriptions do not list all of the ingredients included in the dish. Due to how ingredients travel and are stored we cannot guarantee allergen free food and we cannot be held responsible for any cross contamination that might occur. Due to market conditions beyond our control, dishes and prices may need to change from time to time. All dishes are subject to availability and we reserve the right to remove or amend any dishes or prices without prior notice. All cash tips go straight to your waiter. Any amendments will incur extra charges and are subject to managements discretion.