





### STARTERS

- Chestnut, pumpkin & sage soup (v)
- Grilled goat's cheese salad, endive & walnuts (v)
- Chicken liver parfait, onion chutney & sour dough
- Potted smoked mackerel, capers & red onion

### MAINS

- Traditional roast turkey, glazed chestnuts, duck fat potatoes, sage & onion stuffing
- Fillet of sea bream buttered spinach, mussels & saffron
- Aged angus rump prawn surf n turf
- Wild mushroom & chestnut risotto (v)
- All main courses served with seasonal vegetables & potatoes

### DESSERTS

- Chocolate pot with crème fraîche
- Christmas pudding & brandy crème anglaise
- Pear & almond tart with vanilla ice-cream

Coffee & mince pies

**£ 2 5 . 9 5 P E R P E R S O N**

Includes a glass of prosecco per person

Allergens: w-wheat | d-dairy | e-eggs | s-sulphites | n-nuts | f-fish/crustacean

All prices are inclusive of 5% VAT. An optional 12.5% service charge will be added to your bill.  
Please ask your waiter about allergens within the dishes.