

Christmas PARTY MENU

£27.50 X2 COURSES

£35.00 X3 COURSES

SERVED:

• Monday – Thursday 12pm – 2.30pm • Monday – Thursday 5pm – 9pm

TO START

- Roast cauliflower soup, truffle oil, bread. **v/gfa**
- Crispy breaded whitebait, tartar sauce & lemon.
- Ham hock terrine, celeriac remoulade, pickled apple, toast. **gfa**
- Rutland red Leicester cheese rarebit, green tomato chutney. **v**

MAIN COURSE

- Roast turkey breast, fondant potato, pig in a blanket, roast carrot, Brussel tops, cranberry ketchup. **gf**
- Grilled bream fillet, soy & ginger rice cake, bok choy, katsu sauce. **gf**
- Cheddar cheese & onion pie, sauté potatoes, tender stem broccoli, mustard cream sauce. **v**
- 8oz Flat iron steak, chips, slow roast tomato, field mushroom, green peppercorn sauce. **gf**
(£8 supplement)

PUDDINGS

- Warm Christmas pudding, brandy sauce.
- Spiced panna cotta, boozy berry compote, pistachio biscotti. **gfa**
- Bramley apple & granola crumble, vanilla ice cream. **v**
- Colston Bassett Stilton, chutney, oatcakes.

vg-vegan / vga-vegan alternative available / gf-gluten free
gfa-gluten free alternative available

