

27TH NOVEMBER I 24TH DECEMBER



SALMON & MASCARPONE RAVIOLI, WITH A DILL & LEMON ZEST CREAMY SAUCE

SMOOTH DUCK LIVER PATE & SPICED WINTER BERRIES CHUTNEY, WITH TOASTED GRANARY BREAD (GFA)

ROASTED RED PEPPERS & TOMATO SOUP, PARMESAN "FONDUTA" & FOCACCIA CROUTONS (GFA I VGA)

SAUTÉED WILD MUSHROOMS WITH FONTINA CHEESE ON TOASTED ARTISAN BREAD (V | GFA)

GRILLED GOAT'S CHEESE WITH CRANBERRY & BALSAMIC ONION COMPOTE (V | GFA)

«Secondi»

ROAST TURKEY CROWN WITH SAGE, SHALLOT & CRISPY PANCETTA SAUCE (GFA)

ROAST BEEF WITH MUSHROOMS & TRUFFLE CREAM SAUCE (GFA)

THE ABOVE IS SERVED WITH HONEY & THYME CARROTS, SAUTEED BRUSSEL SPROUTS & ROSEMARY POTATOES

SEA BASS FILLET WITH BRAISED LENTILS, PRAWNS & SALSA VERDE (GFA)

8OZ BEEF FILLET STEAK WITH THREE PEPPERCORN, MUSTARD & BRANDY SAUCE, SERVED WITH SKIN-ON FRIES (£15 SUPPLEMENT)

RISOTTO WITH SMOKED PROVOLA CHEESE, SPINACH PESTO & CONFIT TOMATOES, (GFA I VGA) SERVED WITH ROMAINE, ROCKET & BALSAMIC DRESSING SALAD



DARK CHOCOLATE SPONGE WITH CHOCOLATE SAUCE & CHOCOLATE ICE CREAM (V)

WHITE CHOCOLATE & VANILLA CHEESECAKE, WITH CRANBERRY & CHERRY COMPOTE & TOASTED ALMONDS

FIOR DI LATTE & CARAMEL ICE CREAM ITALIAN COFFEE SAUCE, (VGA I GFA)
WHIPPING CREAM & CHRISTMAS PUDDING BITES



V - Vegetarian I VGA - Vegan Adaptable I GFA - Gluten Free Adaptable.

Please make your waiter aware if you would like to adapt the dish. While we cannot guarantee allergen absence, please let your waiter know of any allergies when placing your order. Please note a discretionary 10% service charge will be added to your bill.