



Christmas 18

3 course £35

Damson Gin

Starters

Thai coconut & butternut squash soup (v)

Za'tar salmon salad with bulghar wheat, courgette, onion & dill(df)

Curried sweetcorn & cauliflower fritters with red lentil dahl (v) (df)

Main

Turkey escalope / pigs in blankets / roasted carrot & honey parsnips /
baked potato / deep fried brussel sprouts / cranberry & tomato chutney

Grilled sea bream / thai flavoured potatoes / coriander, chilli,
spring onions, peanuts / red chilli mayo

Tempura cougette / aubergine / parsnip / bean sprout & apple /
soy dressing / fondant potato

Desserts

Sticky toffee pudding / toffee sauce / mascarpone

Orange & cinnamon posset / shortbread

Farmhouse goats cheese / tomato chutney / oatcakes

(v) vegetarian (df) dairy free (gf) gluten free

10% service charge will be applied to tables of 10 or more

