

Festive Fixed Price Menu

Roasted Carrot & Parsnip Velouté

Roasted Carrot & Parsnip, Crème Fraîche, Toasted Seed Granola, Croutons, Focaccia

Hot Smoked Salmon

Baby Cornichons, Shallot, Rye Bread

Game Rillettes

Spiced Apple & Port Gel, Bread Roll

Maple-Glazed Worcestershire Turkey Breast

Maple & Thyme, Carrots, Sprouts & Pancetta, Roast Potatoes, Pigs in Blankets, Roasting Jus

Pan-Roasted Fillet of Salmon (GF)

Served w/ Fondant Potato, Samphire, Seasonal Greens, Champagne Cream

Beetroot & Goat's Cheese Tortelloni

Walnut, Sage & Orange Reduction, Seasonal Vegetables

Festive Winter Crumble

Mulled Apple, Pear & Blackberry, Cinnamon Crumble, Almonds, Brandy Custard

Paisley Seasonal Trifle

Sherry Soaked Sponge, Winter Berry Compote, Vanilla Custard, Cream, Almonds, Candied Orange

Black Forest Chocolate Marquise

Dark Chocolate, Kirsch Cherries, Cherry Compote, Chantilly Cream Chocolate Shards

2 Course £30

3 Course £35

Please inform your server of any allergies or dietary requirements. Vegan and gluten-free alternatives available upon request.

