



FESTIVE SET MENU

1ST - 24TH DECEMBER

2 COURSES £25

3 COURSES £30



STARTERS

Roasted Parsnip & Apple Soup (GFA)(VG)

Parsley Oil & Warm Focaccia

Pressed Ham Hock & Smoked Chicken Terrine (GFA)

Toasted Focaccia, Celeriac & Caper Slaw & Burnt Apple Purée

Salmon & Dill Fishcake

Pickled Cucumber & Horseradish Crème Fraîche

MAIN COURSE

Battered Line-Caught Haddock (GF)

Served with Triple-Cooked Chips, Mushy Peas & Tartare Sauce

Venison & Red Wine Pie

Creamy Mash & Warm Pickled Red Cabbage

Rigatoni Arrabbiata (V)

Spicy Tomato & Basil Sauce, Roasted Aubergine, Crumbled Goat's Cheese & Garlic Crumb

Butter-Poached Chicken Breast (GF)

Braised Potato & Creamy Black Truffle Leeks

Spiced Winter Poached Pear Salad (V)(GF)(VGA)

Walnuts, Pickled Beetroot, Colston Bassett Stilton & Bitter Leaves



DESSERTS

Classic Christmas Pudding

Boozy Winter Fruit Gel & Brandy Custard

Sticky Toffee Pudding

Toffee Sauce & 'Purbeck' Vanilla Ice Cream

Nottingham Cheese Shop Christmas Selection (GFA)

Artisan Biscuits, Celery & Grapes

(V) - Vegetarian | (VGA) VEGAN AVAILABLE | (GF) - Gluten free | (GFA) - Gluten Free Available |
(N) - Contains Nuts | (DF) - Dairy Free | (DFA) - Dairy Free Available

Please make a member of staff aware of any allergies or intolerances when ordering.
A discretionary 10% service charge will be added to your bill