

 $2 \text{ COURSES} - £29.95 \mid 3 \text{ COURSES} - £35.95$

Starters

Garlic King Prawns & Chorizo
Served with garlic butter, toasted croutons, and micro leaves.(D, S, W)

Crispy Chilli Beef
With Asian slaw, sesame, soy, and sweet chilli glaze.(W, SOY, SS, E)

Baked Potato & Goat's Cheese Crumble
Drizzled with olive oil, chilli jam, and topped with rocket.(D)

Crispy Vegetable Gyoza
Served with an Asian dipping sauce and fresh cress.(W, SOY, SS)

Main Dishes

Turkey Ballotine

With pigs in blankets, sage & onion stuffing, cranberry sauce, all the trimmings, and rich gravy.(W)

Pan-Fried Seabass Fillet

Accompanied by mixed seasonal vegetables and a buttery lemon caper sauce.(F, D)

Slow-Cooked Blade of Beef

Classic beef bourguignon with carrots, mushrooms, onions, and creamy mashed potatoes.(W, SF)

Crispy Gnocchi (Vegan)

Tossed with vegan Greek cheese, sun-blushed tomatoes, and rocket.(VG)

DESSERTS

Walnut Chocolate Brownie

Served with chocolate sauce and vanilla ice cream.(GF, Vegan)

Traditional Christmas Pudding

With warm brandy sauce.(GF)

Cheese Plate

A selection of Stilton, Brie, Cheddar, and Red Leicester, served with biscuits.(D, W)

Churros

With Jersey vanilla ice cream(W)