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## CHRISTMAS MENU

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2 COURSES & PROSECCO £26.95 · 3 COURSES & PROSECCO £29.95

### STARTERS

#### MINISTRONE SOUP [VG]

Root vegetables, potatoes, tomatoes, pesto & toasted focaccia

#### BETROOT CURED SALMON

Lemon ricotta & chives on toasted ciabatta

#### ANTIPASTI

Italian cured meats, buffalo mozzarella, sundried tomatoes & olives

#### DUCK & CHICKEN LIVER PÂTÉ

Sherry infused pâté, red onion chutney & toasted ciabatta

### MAINS

ALL MAINS SERVED WITH ROSEMARY POTATOES & SAUTÉED KALE

#### ROAST TURKEY

Pancetta wrapped turkey, chestnut stuffing & piglets in blankets

#### SLOW COOKED DUCK LEG

Butter bean stew & orange gremolata

#### ROASTED COD FILLET

Fennel, olives, capers, tomato & basil broth

#### BRITISH 8OZ SIRLOIN STEAK +£5

Red wine sauce

#### WILD MUSHROOM TORTELLINI [VG]

Smoked mozzarella, thyme, breadcrumbs & pecorino

### PUDDINGS

#### CHOCOLATE BROWNIE [VG]

Jude's salted caramel ice cream

#### PANETTONE PUDDING [VG]

Cinnamon custard & amaretti biscuits

#### POPPY SEED POLENTA CAKE [VG]

Winter berries & crème fraîche

#### CLEMENTINE CHEESECAKE [VG]

Pomegranate, mint & whipped cream



[VG] SUITABLE FOR VEGETARIANS.

Due to the presence of nuts and gluten in some products in the kitchen there is a small possibility that nut and gluten traces may be found in any menu item. A discretionary service charge of 12.5% will be added to your bill. Our 12.5% service charge is to benefit the team that looked after you today. Thank you from the team.