

FESTIVE MENU

2 COURSES £29 · 3 COURSES £33

STARTERS

BUTTERNUT SQUASH SOUP [VE]

Leek, thyme, chilly oil and toasted ciabatta

BEETROOT CURED SALMON

Lemon ricotta & chives on toasted ciabatta

DUCK, ORANGE AND PORK LIVER PÂTÉ

Orange liqueur infused pâté, red onion chutney & toasted ciabatta

MAINS

ROAST TURKEY ROLLÉ & PIGS IN BLANKETS

Cranberry sauce, baked sprouts, red cabbage & gravy with roasted rosemary new potatoes

WILD MUSHROOM TORTELLINI [VE]

Cavolo nero and porcini sauce

ROASTED COD FILLET

Fennel, olives, capers, roasted new potatoes, tomato & basil broth

PUDDINGS

PANETTONE PUDDING [VG]

Cinnamon custard & vanilla ice cream

CHOCOLATE & ORANGE TART [VE]

CHOCOLATE BROWNIE

lude's salted caramel ice cream



(VE) SUITABLE FOR VEGANS (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 trace service charge is to benefit the team that looked after you today. Thank you from the team.