

STARTERS

BEETROOT INFUSED SMOKED SALMON ^(GFO)

Fennel & chicory salad, rye toast, served with dill crème fraiche

HONEY MUSTARD HAM HOCK TERRINE ^(GFO)

With pickled carrot, sauerkraut and pickles, accompanied by rye toast

BLACK FOREST HAM & BURRATA ^(GF)

Walnut and balsamic glaze, garnished with pear and cress

TOMATO & RED PEPPER TAPENADE ^(VG)

Tomatoes, roasted red peppers and capers topped with basil and crumbled feta served on toasted sourdough

SPICED BUTTERNUT SQUASH SOUP ^(VG)

Garnished with butternut crisps and toasted squash seeds served with warm bread

MAINS

TRADITIONAL CHRISTMAS TURKEY ^(GFO)

OR BUTTERNUT ROAST ^(VG)

With all the trimmings: honey-roasted parsnips, glazed carrots, braised red cabbage, rosemary & garlic roasted potatoes, sage & onion stuffing, mini brat in blanket, and lashings of cranberry gravy

CONFIT DUCK LEG WITH BRATKARTOFFELN ^(GF)

Served with crispy pan fried potatoes, tenderstem broccoli, and peppercorn sauce

PAN-SEARED COD & MUSSEL MADRAS BROTH ^(GF)

Mussels cooked with leeks, samphire, and a white wine madras broth, served with your choice of truffle fries or creamy mash

FESTIVE TAGINE ^{(GFO) (VG)}

Roasted courgette, aubergine, yellow peppers, tomatoes, olives, onions, garlic, and basil, topped with crumbled vegan feta and baked. Served with toasted bread

THE FESTIVE BRAT IN BLANKETS ^{(GFO) (VO)}

XXL bratwurst wrapped in streaky bacon, in a soft brioche roll with melted brie, honey mustard sauce, and crispy onions. Served with sauerkraut, pickles, skin-on fries, and a pot of cranberry sauce for dipping

DESSERTS

CLEMENTINE & PROSECCO TORTE ^{(GF) (VG)}

ginger crumb base with a layer of prosecco and clementine cream filling, finished with a marble glaze

SALTED CARAMEL PROFITEROLES ^(V)

Filled with brandy crème chantilly, dark chocolate sauce, dusted with icing sugar, and garnished with raspberries and mint

STICKY TOFFEE PUDDING ^(V)

A warm, date-rich sponge soaked in glossy toffee sauce, served with your choice of ginger ice cream or vanilla custard

THE CAPITAL CHEESE BOARD ^(V)

Yorkshire blue, creamy French brie, smoked applewood cheddar, served with artisan crackers, fresh fruit, and nuts

2 COURSES
£29.95

3 COURSES
£35.50

FESTIVE SET MENU

