



BUON NATALE!

Compliments of the season.

We've created some delicious, heartwarming dishes perfect for celebrating this wonderful time of the year.

Come and join us for the festivities.

CARL NOLLER

HEAD CHEF

2 COURSES £30

3 COURSES £35

Ask us for a comprehensive list of ingredients should you have any allergy concerns or particular dietary requirements.

ANTIPASTI

White onion soup, cheddar cheese croutes
Chicken liver parfait, cherry toasted brioche
Salmon and dill arancini, saffron mayonnaise
Saltbaked beetroot, orange, ricotta salad

SECONDI

Roast turkey all the trimmings

Rich venison stew, root vegtables, creamed potatoes

Roast Butternut squash, sage risotto, toasted pinenuts

Roast seabass, new potatoes, tomato, olives, chilli, lime butter

Dolci

Chocolate pot, honeycomb vanilla ice cream

Tonka bean pannacotta, berry compote, crushed ameretti

Christmas pudding, brandy sauce, spiced rum butter

Selection of cheese, crackers, chutney

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