

O come all ye fatal

M E N U

Starter

Chicken liver parfait, pear & walnut salad,
port dressing, croutes (GFO)

Roast sweet potato & coconut soup, toasted seeds,
house bread, butter (GFO)(VEO)

Salmon & dill fishcake, white wine cream sauce,
pickled cucumber, lemon oil (GF)

Main

Roast turkey, cranberry stuffing, duck fat potatoes,
pig in blanket, glazed parsnip, roasting gravy, honey & thyme
roasted carrots, buttered greens & sprouts (GFO)

Smoked haddock, herb crushed potatoes, tenderstem broccoli,
tartare hollandaise (GF)

Truffled wild mushroom tagliatelle, garlic cream sauce,
parmesan, crispy onions (VEO)(GFO)

Dessert

Christmas pudding, brandy caramel, vanilla ice cream (GFO)(VEO)

Black forest cheesecake, soaked cherries, pistachio

White chocolate & coconut panna cotta, mango, passion fruit (GF)

Friday 11th December • £49.⁹⁹

3 Course Dinner ~ Live Entertainment ~ Professional Actors

B I N A R Y

An optional service charge of 10% will be added to your bill. 100% of this service charge is shared between our staff.
Should you wish for this to be removed, please let a member of our team know.

(V) VEGETARIAN (VE) VEGAN (VEO) VEGAN OPTION AVAILABLE (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE

IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.