



JOIN US FOR A
**TRULY
SPECIAL**
FESTIVE CELEBRATION

AVAILABLE FROM 22ND NOVEMBER

FESTIVE CELEBRATION

THREE COURSES FROM £32.95

UPGRADE TO OUR EXTRA SPECIAL MENU FOR JUST £15 EXTRA PER PERSON

Includes drink on arrival, choose from a 125ml glass of Chapel Down Brut NV, a pint of Peroni (draught) or a Signature House Soda. A starter, main and dessert with no supplements and a cocktail to finish, choose from Espresso Martini, Aperol Spritz, Mojito, Baileys Chocolate Martini, Old Fashioned or alcohol-free Amalfi Spritz, Virgin Mojito, Elderflower Sherbet.

STARTERS

SPICED CARROT & CORIANDER SOUP (ve) pesto, baked carrot crisps 340kcal

CHICKEN LIVER & BRANDY PARFAIT* roasted pumpkin & sunflower seeds, cherry amaretto compote, toasted bread 420kcal

CREAMY BAKED MUSHROOMS* (v) vintage Cheddar & white port sauce, garlic & rosemary pangrattato crumb, toasted ciabatta 418kcal

PAN-FRIED WILD SCALLOPS parsnip purée, tomato & spring onion salsa, dauphinoise chips 453kcal +£4

WHIPPED GOATS CHEESE* (v) balsamic roasted beetroot, poached pear, blackcurrant curd 419kcal

SMOKED TROUT & CRAB RILLETTE toasted bread, lemon oil 247kcal

MAINS

All mains are served with roasted carrots & parsnips, sautéed Brussels sprouts and seasonal greens.

HAND-CARVED TURKEY* lemon & thyme stuffing, Cumberland pig in blanket, roasted potatoes, bread sauce, cranberry sauce, gravy 1089kcal

PAN-FRIED SALMON FILLET creamy chowder, sautéed hispi cabbage, tomato & spring onion salsa 840kcal

MAPLE-GLAZED SLOW-COOKED PORK BELLY* pulled pork & cider bonbon, plum ketchup, dauphinoise potato, rich gravy 1286kcal | Add Scallops 26kcal +£4

FIG & DOLCELATTE ROAST (v) roasted potatoes, roasted apple, onion gravy 976kcal

30 DAY-AGED 10oz RIB-EYE STEAK juicy in texture and bursting with flavour, recommended medium. Served with rustic thick-cut chips, beef dripping pangrattato shallots, exotic mushrooms, parsley butter 1027kcal +£7.50

ROASTED CELERIAC STEAK (ve) parsnip purée, shallots, exotic mushrooms, pesto 499kcal

DESSERTS

CHRISTMAS PUDDING* (v) hot brandy sauce 530kcal vegan option available (ve)

VANILLA POACHED PEAR (v) honeycomb ice cream, sweet raspberry crumb, toffee sauce 490kcal

CHEESE & BISCUITS (v) Taw Valley Cheddar, Cropwell Bishop Stilton, creamy Camembert, plum ketchup 861kcal +£2.50

RASPBERRY, COOKIES & CREAM, AND YUZU MERINGUE CHEESECAKE TRIO white chocolate cream cheese spheres, biscuit crumb, toffee sauce, fresh berries, blackcurrant curd 520kcal

MINCE PIE CRÈME BRÛLÉE (v) caramelised brûlée, demerara crumb 600kcal

HOME-BAKED CHOCOLATE BROWNIE (v) amaretti biscuit crumb, chocolate sauce, Bourbon vanilla ice cream 676kcal

All our allergen information is available online or via our Glass Onion app. It's easy to filter out dishes containing any of the 14 major allergens and is always kept up to date. Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, or need help accessing our allergen information, please let us know [before](#) ordering. Adults need around 2000kcal a day

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. *Contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Calories are correct at time of menu print. Live nutrition information is available online.