



FESTIVE MENU

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. (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. Where table service is offered, a discretionary service charge of 10% may be added.



FESTIVE MENU

3 course menu 38.50

With a glass of Prosecco 43.50 | With a glass of Champagne 48.50

STARTERS

Chicken Liver & Brandy Parfait, hedgerow chutney, toasted sourdough

Spiced Parsnip & Sweet Potato Soup, coconut dressing, salsa verde, toasted sourdough (ve)

Potted Smoked Salmon, fennel & watercress, toasted sourdough

Panko-Coated Normandy Camembert, rocket salad, hedgerow chutney (v)

MAINS

Hand-Carved Turkey Breast, Cumberland pig-in-blanket, thyme-roasted potatoes, bacon & herb stuffing, Brussels sprouts with chestnuts, roasted carrots & parsnips, red wine sauce

Cranberry, Swede, Almond & Walnut Roast, thyme-roasted potatoes, Brussels sprouts with chestnuts, roasted carrots & parsnips, gravy (ve)

8oz Sirloin Steak (+6.00), chips, watercress, your choice of peppercorn* or beef dripping & thyme sauce

Pork Belly, apple ketchup, buttery mash, crackling, braised red cabbage, red wine sauce*

Pan-Roasted Hake, king prawns, sautéed baby potatoes, samphire, capers, lemon & tarragon butter

DESSERTS

Salted Caramel Profiteroles, blackcurrant, redcurrant & raspberry sauce (v)

Belgian Dark Chocolate Torte, white chocolate & raspberry ice cream (v)

Spiced Sticky Toffee Pudding, vanilla crème Anglaise (v)

Apple, Plum & Damson Crumble, vanilla crème Anglaise (v) *Vegan option available (ve)*

British Cheeses (+5.00), savoury biscuits, rye bread, hedgerow chutney, grapes (v)

