# FESTIVE SET MENU

(b) (s) (w)

For 6 or more, £55 per person.

# **STARTERS**

Mini chicken & leek pie
Goats cheese & onion tartlets, pistachio crumb [v]
Maple roasted parsnip hummus, redcurrants & flatbread [ve]
Lamb hotpot croquette with sticky lamb jus

### MAINS - A CHOICE OF

Turkey ballotine with apricot, sage & redcurrant in port jus Cod livornese, pan seared cod with tomato, garlic & olive oil [gf] Confit leek flamiche, vegan crème fraiche, seared broccoli, flaked almond & radicchio [ve]

### SIDES

Roast potato in garlic & rosemary [gf, ve]
Tendersteam broccoli in romesco [gf, ve]
Maple roasted chanteney carrots [gf, ve]
Teryaki Brussel sprouts [gf, ve]



#### DESSERTS - A CHOICE OF

Potted "Manchester tart" trifle, whipped custard, banana  $\boldsymbol{\delta}$  raspberry tuile

Christmas choux, Itailan meringue & brandy chantilly
Chocolate marquis, cinnamon cream & macerated blueberry [gf]
Apple crumble pavlova & cinnamon spiced creme anglaise [ve]

# THE IMPORTANT STUFF:

Before ordering, please make your serves aware of any dietary requirements or allergies. All our food is cooked fresh in our kitchens that use ingredients to which some people may be allergic.

v-Vegetarian ve-Vegan gf-Gluten Free

A discretionary 10% service charge is added to table service bills, shared in full.