

Lunch: Two-Course 29.95 | Three-Course 35.95 Dinner: Two-Course 30.95 | Three-Course 39.95



Starters

Box Tree Chicken Liver Pâté Toasted sourdough, fig chutney

Finest Quality Smoked Salmon Celeriac remoulade, Lilliput capers, soft herbs

Butternut Squash Velouté (V) Croutons, aged Italian hard cheese, fresh chives

Shallot & Pea Ravioli (VE) Extra virgin olive oil, tarragon, woodland mushrooms, soft herbs

Mains

British Reared Roast Turkey Served with all the trimmings, bread sauce, cranberry, roasting juices

Fillet of Grilled Sea Bass alla Siciliana Caponata of vegetables, tomato vinaigrette, soft herbs

Butcher's Steak with Peppercorn Sauce Roasted Piccolo tomatoes, Koffmann chips, young watercress

Upgrade to a 28-day aged Campbell Brothers' sirloin steak + 7.00

Potato Gnocchi (VE) Basil dressing, Piccolo tomatoes, extra virgin olive oil, toasted pine nuts

Puddings

Traditional Christmas Pudding (V) Semifreddo redcurrants, warm brandy sauce, candied walnuts

Dark Chocolate Fondant (V) Caramel sauce, vanilla ice cream, honeycomb Jamaican Mess "The Perfect Mistake" (V) Banana & caramel sauce

Ice Creams & Sorbets (V/VE) Speak to your server for today's flavours

Union Jack Cheese Plate

Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Peter's Yard biscuits (580 kcal) +6.00

Winners of supreme champions of the International Cheese Awards

Indulge

Luxury Warm Mince Pies

