

Warm Baked Sourdough (V)
Salted English butter
4.75

FESTIVE MENU

Martini Olives (VE)
Fresh lemon, extra virgin olive oil
4.95

Two Course 30.95 | Three Course 35.95

STARTERS

The Box Tree Chicken Liver Parfait
Raisin sec, Madeira gelée, Melba toast, watercress salad

The Governor's French Onion Soup
Sourdough croûtes, Hawkstone IPA, Gruyère cheese

Beetroot & Goat's Cheese Salad (V)
Merlot dressing, candied walnuts
(Vegan option available)

Roasted Vine Tomato Soup (VE)
Basil oil, sourdough croûtes, fresh herbs

MAINS

Escalope of Salmon Forestière
Buttered leaf spinach, grilled woodland mushrooms, vintage balsamic, extra virgin olive oil, soft herbs

Steak Frites
SERVED PINK OR WELL DONE
Butcher's steak, roasted Piccolo tomatoes, Koffmann chips, watercress, peppercorn sauce

Roast Breast of Turkey
Served with all the trimmings, bread sauce, cranberry, roasting juices

Pumpkin, Sage & Ricotta Ravioli (V)
Roasted butternut squash, white wine, cream, crispy sage
(Vegan option available)

PUDDINGS

Traditional Christmas Pudding (V)
Warm brandy sauce, candied walnuts

Seasonal Fruits Poached in Sparkling Wine (VE)
Speak to your server for today's flavours

Mr Coulson's Sticky Toffee Pudding (V)
Vanilla ice cream, toffee sauce

Dark Chocolate Fondant (V)
Caramel sauce, vanilla ice cream

Indulge

Luxury Warm Mince Pie
+3.00



Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.