



CHRISTMAS SET MENU

STARTERS

French Onion Soup with parmesan croutons

Brick Prawns with habanero mayo

Smoked Mackerel with red pepper relish, shaved fennel & salsa verde (g)

Tom Durcan's Spiced Beef Carpaccio with a horseradish celeriac remoulade, rocket & parmesan

Goats Cheese Crostini with roasted red peppers, fig jam & sundried tomato pesto (v)

Duck Liver Parfait with a red onion port compote & toasted soldiers

Roast Artichoke & Garden Pea Salad with courgette, sweet potato crisps, balsamic vinaigrette & a sundried tomato natural yoghurt dressing (v) (g)

MAINS

Braised Lamb Shank with sweet potato & rosemary crush, green beans & a pan jus (g)

Potato Wrapped Monkfish with pepper cous cous & a chorizo chickpea oil (g)

Vegan Charcoal Cauliflower Steak with spinach, cherry tomato, balsamic portobello mushroom, gluten free onion ring & a hazelnut mornay (v)

Pan Seared Salmon with spicy crab & potato bhaji, pea & clove crush, lemongrass & coconut cream

Roast Chicken Supreme with a bread stuffing Yorkshire pudding, rosemary fondue potato, carrot & parsnip puree & pan jus

Dry-Aged Sirloin Steak with spinach, mash & pepper sauce

Dry-Aged Fillet Steak with spinach, mash & pepper sauce

DESSERTS

Cornstore Christmas Pudding with fresh cream

Vanilla Crème Brulee with a salted chocolate biscuit

Apple Crumble Tartlet with fresh cream & custard

Flourless Chocolate Cake (g)

TEA/COFFEE IS NOT INCLUDED

12.5% DISCRETIONARY SERVICE CHARGE ADDED TO PARTIES OF 8 OR MORE

SAMPLE MENU-SUBJECT TO CHANGE

(v) = VEGETARIAN. (g) = FREE FROM GLUTEN OR CAN BE MADE FREE FROM GLUTEN BY REMOVING ELEMENT OF DISH
IF YOU ARE INTOLERANT TO ANY OF THE 14 LEGISLATIVE FOOD ALLERGENS PLEASE LET YOUR SERVER KNOW