

# IT'S *Christmas* TIME TO DINE

## DINNER

*2 Courses £26.95 per person 3 Courses £33.95 per person*

Tomato, red lentil & cardamom soup, lemon raita, onion seeds *DFA, GFA, VAP*

Turkey stuffing scotch egg, sage and onion crumb, cranberry ketchup

Duck & pork rillettes, plum & ginger chutney, sourdough crostini *DFA, GFA*

Spinach & wild mushroom tart, caramelised onion chutney, chive crème fraîche *DFA, VAP*

Smoked haddock & cheddar gratin, crispy leeks, toasted ciabatta *GFA*

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Sage & garlic rubbed roast turkey, cranberry & chestnut stuffing, pigs in blankets, rosemary roast potatoes, brown butter sprouts, maple roasted roots, pan gravy *DFA, GFA*

Squash, chickpea & pistachio nut roast, oat & pumpkin seed stuffing, kilted sausages, rosemary roast potatoes, brown butter sprouts, maple roasted roots, miso jus *DFA, GFA, VAP*

Crispy-fried aubergine katsu curry, potato & carrot, ginger & cucumber pickles, sesame rainbow slaw, Japanese rice *DFA, GFA, VAP*

Chargrilled ribeye steak 250g, hand cut chips, rocket & parmesan salad, peppercorn sauce *GFA, DFA* (£7 supplement)

Slow-braised leg of lamb, colcannon mash, crispy lamb bacon, maple roasted roots, ale & onion gravy *GFA*

Honey-glazed pork belly, black pudding stuffing, rosemary fondant potatoes, apple & celeriac remoulade, cider jus *DFA*

Masala-fried seabass & king prawns, spinach & coconut dahl, coriander rice, chilli & shallot tarka, chargrilled flatbread, lime yoghurt *DFA, GFA*

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Traditional Christmas pudding, cherry compote, brandy & vanilla anglaise

Chocolate-peppermint cheesecake, malted milk jam, toasted marshmallow *GFA*

Sticky toffee pudding, salted caramel sauce, vanilla ice cream *DFA, VAP*

Selection of I.J. Mellis cheese, seasonal cracker & oatcakes, grapes, red onion & rosemary chutney *GFA*

Golden syrup roly-poly, raspberry & orange compote, vanilla ice cream

# ANTICO

*DFA – Dairy free available GFA – Gluten free available VAP – Vegan alteration possible*