



DECEMBER SET DINNER MENU

3 courses, coffee, service £40

STARTERS

- Mushroom & thyme soup, sourdough (vegan) & butter (v)**
- Lamb koftas, coriander & mint yoghurt, charred orange**
- Pumpkin caponata, creamy polenta, oregano crostini (vegan)**
- Prawn Skagen. dill & chive, ciabatta, salmon roe**

MAINS

- Venison haunch, parsnip & chestnut gratin, poached pear, greens, madeira sauce**
- Haddock schintzel, mash, greens, capers, anchovy hollandaise**
- Baked lentil dumplings, beetroot, chickpea & harissa casserole, date & tamarind chutney, coriander yoghurt (vegan)**
- Chicken supreme stuffed with gorgonzola & roquito peppers, nduja & calabrese sausage risotto, rocket oil, toasted almonds**

All mains served with roast potatoes & seasonal veg for the table (vegan)

DESSERTS

- Warm gingerbread cake, Drambuie syrup, vanilla ice cream**
- Black forest gateaux trifle (vegan)**
- Selection of Iain Mellis cheeses, chutney, grapes, wheat wafers**
- Rocky road, peanut butter & strawberry jam ice cream**

All dishes naturally gluten free / we will ask about allergies
This menu may be subject to seasonal and supplier changes at short notice
Pre-orders are required for parties of 8 or more, at least one week in advance