



## 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, pumpkin seeds, oregano crostini (vegan)

Prawn Skagen, sour cream, dill & chive, ciabatta, salmon roe

### MAINS

Venison haunch, parsnip & chestnut gratin, poached pear, broccoli, madeira sauce

Haddock schintzel, mash, greens, capers, anchovy hollandaise

Baked lentil dumplings, beetroot, chickpea & harissa casserole, spinach, date & tamarind chutney, coriander yoghurt (vegan)

Chicken supreme, gorgonzola & roquito peppers, nduja risotto, cavalo nero, 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 trifle (vegan)

Selection of Iain Mellis cheeses, chutney, grapes, oatcakes

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