

SET MENU

Friday & Saturday £37.50pp (inc entertainment - see listings)

Sunday - Thursday £35pp | 3 Courses

Available 30th November - 24th December 2017

APPETISER

Selection of Home Made Breads with Flavoured Butter (V)

STARTERS

Cream of Parsnip Soup, Curry Oil, Onion Bhaji (GF) (V)

Crispy Breaded Hens Egg, Fricassée of Peas, Broad Beans & Bacon,
Black Pudding, Truffle Mayonnaise

Crispy Beef & Oriental Vegetable Salad, Cashews, Spring Onion & Pomegranate

Gin Cured Salmon, Smoked Salmon & Lemon Mousse, Cucumber Salad,
Lovage Mayonnaise (GF)

Whipped Goats Cheese, Beetroot & Candied Walnut Salad, Crostini (V)

MAINS

Butter Poached Turkey Breast, Stuffing, Pigs in Blankets, Duck Fat Roast Potatoes,
Creamed Brussels & Bacon, Parsnips, Carrots, Turkey Jus

Sirloin of Beef (Served Pink OR Cooked Through), French Fries,
Flat Cap Mushroom, Roasted Tomato, Peppercorn Sauce (GF)

Roast Duck Breast (Pink), Duck Croquette, Green Beans, Braised Red Cabbage,
Creamy Truffle Mash, Jus

Pan Fried Sea Bass Fillets, Leek, Bacon, Potato & Mussel Chowder (GF)

Cauliflower Cheese Soufflé, Black Truffle Cheese Sauce, Crispy Mushrooms,
Pickled Walnuts (V)

DESSERTS

Christmas Pudding, Cranberry Compote with Brandy Sauce (V)

Stilton, Brie & Cheddar Cheese with Fig Chutney, Biscuits, Grapes & Celery

Passionfruit Meringue Tart, Raspberry Sauce, Coco Nibs (GF) (V)

Tom Browns Black Forest Gateaux

A £10 per person deposit is required to secure your reservation and parties of 8 or more must pre-order their food at least one week before their booking. Deposits are non-refundable in the event of a cancellation. Weekend live music will begin 10 and 10:30pm | Please book taxis in advance. | Bar closes 12am Sunday to Thursday and 12.30am Fridays and Saturday. | A discretionary 10% service charge will be added to all tables.