

# FESTIVE SET MENU A

6 OPP

## STARTERS

Charred Autumn squash & Chestnut salad (vg)

*Wild rocket, slow roast tomato, pumpkin seeds, curry oil dressing*

Pate de campagne

*country farmed pork, fig chutney, pickles & grilled sourdough*

Brie de meaux

*breaded brie bites, smoked chilli jam, winter salad*

## MAINS

Winter lasagne (vg)

*Roast squash, aubergine, & rustic tomato sauce*

Turkey Schnitzel Club

*turkey schnitzel, brie, winter gem, lingonberry sauce & French fries*

Roast Hake

*chorizo bean cassoulet, tarragon oil*

## DESSERTS

Apple Strudel (v)

*Raisins & cinnamon, vanilla sauce*

plum & almond pudding(vg)

*Plum & Brandy compote, almond crumble*

Twice baked Cheesecake (v)

*Wild blueberry compote*

(GF) GLUTEN FREE | (VG) VEGAN | (V) VEGETARIAN

For allergies and dietary requirements, please speak to your waiter before ordering.  
A discretionary 12.5% service charge will be added to your bill. All prices include VAT