

*For parties of 8 and more*

**TWO COURSES £29.00**  
**THREE COURSES £35.00**

## *Course One*

**CHESTNUT SOUP**

*crème fraîche, tarragon, toasted sourdough*

**BETROOT & GIN CURED SALMON**

*horseradish crème, green apple, cucumber*

**BETROOT CARPACCIO**

*rocket leaves, aged balsamic, pickled walnuts (vg)*

**BAKED CAMEMBERT**

*maple cranberry sauce, rosemary garlic bread (sharing for 2)*

## *Course Two*

**TURKEY DINNER WITH STUFFING**

*all trimmings and cranberry sauce*

**ROASTED SALMON**

*green asparagus, pickled kohlrabi, hasselback potatoes, dill*

**SLOW ROASTED BEEF SHORT RIB**

*dark beer glaze, smoked mash, chimichurri*

**SPICED NUT ROAST DINNER**

*with all trimmings and cranberry sauce (vg)*

## *Course Three*

**CHRISTMAS PUDDING**

*spiced orange compote, brandy cream (vg by request)*

**MULLED WINE TRIFLE**


*blackberries, vanilla chantilli cream*

**CHOCOLATE MOLTEN CAKE**

*cherry, pistachios, yoghurt ice cream*

**CHEESEBOARD FOR ONE**

*pear & fig chutney, candied walnuts, rye crackers*



*If you have particular dietary requirements, intolerances or allergens, we ask that you contact our team before ordering. All of our dishes are prepared in kitchens where allergens are present and where fresh food is prepared. A discretionary service charge of 10% will be applied to all tables.*



*Ewe*

RESTAURANT & BAR

AT CHRISTMAS TIME

