	BRASSERIE	
	Festive Jazz Night	
	STARTERS	
	Butternut Squash Soup Chilli, Creme Fraiche & Crusty Bread (GFO)	£7.50
	Beetroot cured smoked salmon horseradish crème fraîche, baby watercress salad (GF, DFO)	£9.50
	Brie & caramelised shallot tart rocket salad & balsamic dressing (V)	£8.50
	Chicken & smoked ham hock terrine damson chutney, grilled sourdough, pea shoots (DF, GFO)	£9.50
	MAINS	
	Roast Turkey Ballotine Cranberry & sage stuffing, all the trimmings (GF, DF)	£21.00
	Chestnut, spinach, kale & sweet potato wellington all the trimmings (V, VGO, GFO, N)	£18.95
	Herb crusted hake fillet all the trimmings (GFO, DFO)	£22.00
	Bacon Wrapped Pheasant Breast may contain shot	£19.00
	Dauphinoise, Parsnip Puree & Game Jus	
	Venison Pie Mashed Potatoes & Seasonal Vegetables	£21.00
	GRILL	640.00
	Hereford 7oz Fillet Steak	£40.00
	Hereford 10oz Rib-eye Steak All served with Portobello mushroom, Petit salad, French fries & garlic butter	£34.00
	Half Lobster served with Petit Salad, French Fries & garlic butter	£32.00
	served with etit salad, menchrines & ganic butter	
DESSERTS		
	Bucks Fizz Christmas pudding brandy crème anglaise	£9.00
	Chocolate salted caramel torte vanilla cream, berry gel & redcurrants	£9.00
	Locally sourced cheese board	£12.50

THE

Locally sourced cheese board farmhouse chutney, celery, grapes, & crackers

Ŷ

¥

Starter + Main + Dessert £38.00

Excludes items from the grill

V-vegetarian VO-vegetarian option on request VG-vegan VGO-vegan option on request GF-gluten free GFO-gluten free option on request DF-dairy free DFO-dairy free option on request N-contains nuts If you have a food allergy, intolerance, or other dietary requirements please speak to your server before you order