



# FESTIVE SPECIALS

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£23 for 2 courses | £27 for 3 courses

## STARTERS

**Spiced Parsnip Soup** (V)  
Freshly Baked Sourdough

**Lentil Dal Pakoras** (V)  
Mount St. John Apple & Mint Chutney,  
Tamarind

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## MAINS

**Butter & Sage Roasted Turkey**  
Duck Fat Potatoes, Roast Carrot &  
Buttered Greens, Pigs in Blankets,  
Chestnut Stuffing, Gravy


**Wild Mushroom Dumplings** (V)  
Celeriac Puree, Pickled Shiitake,  
Crispy Onion Crumb,  
Tamari Broth

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## DESSERTS

**Christmas Pudding (GFA) (VGA)**  
Brandy Butter, Rum Sauce

**Baileys Panna Cotta** (V)  
Chocolate Sauce &  
Hazelnut Shortbread





DECEMBER

W I N E

OF THE

M O N T H

**Chablis Vincent Dampt 2020**

Classic elegance, counterbalancing flinty minerality and soft, creamy fruit.

*Pairs perfectly with our Turkey or Fillet of Cod*

12.30 | 16.50 | 33.00 | 47.00

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**Pinot Noir, Eradus, New Zealand 2021**

Blending earthy mushroom notes with dark, perfumed fruit and flowers.

*Pairs perfectly with our Chicken Kiev or Venison Haunch*

11.50 | 15.50 | 29.00 | 41.00

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**Provenance Mulled Wine**

Our silky smooth and fruity red wine has been carefully blended with flavours of orange peel, cinnamon, cloves and vanilla to create this festive winter warmer.

*Pairs perfectly with our Christmas Pudding and Mulled Berry Cheesecake*

6.95