

Three Cheers Christmas Menu

£34 per person

OFFERS

25% off Monday to Friday lunch & early bird (12-6pm) 3 courses for just £25.50

Bottle of Prosecco £27

Bucket of 10 bottles of Peroni £40

Bottle of House white or red £18 Glass of port or pudding wine £3

(pre-order prices only)

Starters

Gin cured Chalk Stream trout tartare, wasabi sour cream, pickled fennel & radish (gf)

Vegan nduja & saffron arancini, arrabbiata, basil mayo (ug)

Duck & chicken terrine, pistachio salt, cranberry & apple chutney, brioche

Wild mushroom tart, chicory & walnut salad, Gorgonzola dressing (v)

Spiced chickpea & Puy lentil soup (ug) (gf)

Mains

Salmon, prawn & haddock fish pie, garlic spinach

Cauliflower & leek pithivier, tenderstem, roasted pepper & apricot purée (vg)

Roast turkey, pigs in blankets, duck fat roast potatoes, roasted vegetables, pork & sage stuffing, bread sauce, cranberry sauce

Roast heirloom squash risotto, sage & almond pesto, beetroot crisps (ug) (gf)

Old spot pork belly, champ, kale, crackling, apple sauce (gf)

Puddings

Apple crumble, vanilla ice cream (vg) (gf)

Christmas pudding, brandy butter

Sticky toffee pudding, vanilla ice cream

Hamish Johnston blue cheese & Cheddar, biscuits, grapes, fig jam

Available from Wednesday 23rd November to Saturday 24th December.

Full allergen menus available on request. An optional service charge of 12.5% will be added to your bill, all of which is distributed between staff.