





# **FESTIVE SET MENU**

£35 PER PERSON

## **STARTERS**

COBBLE LANE NDUJA CROQUETS

Basil ainli

SPICED PARSNIP SOUP (V+)
Bread roll

SMOKED SALMON RILLETTES

Rve bread

#### MAINS

All mains come with parsnip purée, roast potatoes, seasonal veg, pigs in blankets, and lashings of homemade gravy.

TRADITIONAL ROAST TURKEY

BRAISED FEATHERBLADE

ROAST LENTIL, BEAN & CRANBERRY LOAF (V+)

## **DESSERTS**

STICKY TOFFEE PUDDING (V)
Butterscotch, vanilla ice-cream

CHRISTMAS PUDDING (V)

With brandy custard

BAILEYS CRÈME BRULEE (V)
With orange shortbread

Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. (V) = Vegetarian (V+) = Vegan. All items are subject to availability. VAT is included in all prices. A discretionary service charge of 4% will be added to all bills.

A £10 per person non-refundable deposit is required to confirm a booking with a final confirmation of numbers and full payment 2 weeks in advance. Pre-order only. For full list of Terms and Conditions, please speak to staff.







# BOOK NOW FOR CHRISTMAS

AREA BOOKINGS OR TABLES AVAILABLE IN THE MAIN BAR

FOR SOMETHING A LITTLE MORE SPECIAL, OUR 1ST FLOOR ARNEWAY ROOM IS AVAILABLE FOR PART OR EXCLUSIVE HIRE

PERFECT FOR 40-100 GUESTS



TO ENQUIRE, SCAN THE QR CODE OR CONTACT US ON 020 3871 6831

