

Monday 11 December to Friday 22 December Available Monday to Saturday

Two courses E20.50 / three courses E26.50



Starters

White onion soup, brie croutons, truffle oil vgn*/gf*/df*

Ham hock terrine, piccalilli, wheat crunch biscuits $\ _{gf}^{*}/\ _{df}^{*}$

Smoked mackerel pâté, cucumber relish, melba toast gf*

Mains

Roast turkey, festive stuffing, pig in blanket, rich red wine gravy ${}_{\mathrm{gf}}^*$

Butternut squash, wild mushroom and cranberry filo parcel, creamy leeks vgn^*

Poached smoked haddock, poached egg, lemon hollandaise gf

All main courses served with roasted potatoes, braised red cabbage, honey and thyme-roasted carrots and parsnips, brussels sprouts gf / df / vgn*

Dessert

Chocolate marquise, sour cherry compote, chocolate crumb gf

St Clement's cheesecake, fresh orange, brandy snap



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Reservations required. Please call 01326 252200 option 3

Please provide your pre-order a minimum of 3 days before your table reservation

Dietary symbols v: vegetarian / vgn: vegan / gf: gluten free / df: dairy free / *on request

