

To Start

CHICKEN LIVER PARFAIT
Brioche, date and onion chutney

SMOKED MACKEREL PÂTÉ
Brioche, orange salad

CARROT & CORIANDER SOUP
Crusty bread (v)

BAKED GOATS CHEESE & WALNUT SALAD
Red onion chutney (v) (make it vegan)

Mains

ROAST TURKEY
Pigs in blankets | stuffing | turkey gravy

ROAST RIBEYE
Yorkshire pudding | beef jus

All roasts come with goose fat roast potatoes, balsamic red cabbage and seasonal vegetables

MARINATED HALLOUMI
Patatas bravas | aioli | crispy kale (v)

STUFFED BUTTERNUT SQUASH
Vegan cheese | rich tomato sauce (ve)

PAN FRIED SALMON FILLET
Champagne sauce | new potatoes | seasonal veg

Dessert

CLASSIC CHRISTMAS PUDDING
Brandy sauce

STICKY TOFFEE PUDDING
Butterscotch sauce | Earl grey soaked white raisins | vanilla ice cream

LEMON TART
Raspberry sorbet | berry compote

CLASSIC CREME BRÛLÉE
Cinnamon shortbread

SALTY'S CHEESE BOARD (€3 Supplement)
Black Bomber | Roquefort | Brie | 'Black as Coal' smoked cheese | apple | grapes | celery | red onion chutney (v)



Christmas

2 COURSES £28 | 3 COURSES £32