

# No. 32

## CHRISTMAS SET MENU



### STARTERS



#### **Pork Terrine**

smoked bacon, charred sourdough,  
cornichons, port wine, poached prunes

#### **House Cured Salmon**

watercress, pickled fennel,  
horseradish yoghurt

#### **Sweet Potato & Goats Cheese Terrine**

pea puree, onion gem, pea shoots, potato crisps

#### **Tempura Prawns**

apple chutney and leaves

#### **Chickpea Fritters**

sweet potato mousse, harissa dip



### MAINS



#### **Chestnut Stuffed Turkey Breast**

brussel sprouts, bacon, celeriac,  
braised red cabbage, gravy  
(contains dairy)

#### **Salmon fillet**

new potatoes, romanesco,  
mussels, apple

#### **21 day aged Sirloin**

garlic butter, slow roast  
tomato, salad, fries

#### **21 day aged Fillet (£6 Supp)**

garlic butter, slow roast tomato,  
salad, fries

#### **Poussin (Gf)**

wilted pinach, wild mushrooms, crispy bacon,  
garlic & thyme sauce

#### **Stuffed Butternut Squash (Ve)**

charred tender stem broccoli,  
falafel quenelle, mango salsa



### DESSERTS



#### **Sticky Toffee Pudding**

vanilla ice cream, salt caramel sauce

#### **Lemon Tart**

winter berries

#### **Christmas Pudding**

candied cherries, brandy cream

#### **Selection of Cheeses (£3supp)**

**£37.50 PER PERSON**

An optional 12.5% service charge will be added to the bill.  
Please make a member of our team aware of any allergies.