







2 Courses £33 3 Courses £38

(A Discretionary 10% Service Charge will be added to your Bill)

### 26th November – 21st December

(Not Saturday Evenings or Sunday Lunches) (Closed Mondays & Tuesdays)

Large parties please contact Angela 020 8777 8433

A Glass of Bubbles or Fizz on Arrival

#### **STARTERS**

Bubble & Squeak Cake with Poached Egg, Bacon & Hollandaise Sauce Grilled Goats Cheese with Pan-fried Pears, Pesto & Tomato Sauce (N) (GF) Fresh Soup of the Day (GF)

Tomato & Cannellini Beans & Nduja Bruschetta (S) Gnocchetti Sardi with Creamy Smoked Salmon & Baby Spinach Spinach & Ricotta Crêpe on Tomato Salsa & Parmesan Cream Sauce

#### **MAINS**

Traditional Roast Turkey, Bacon wrapped Chipolata, Sage & Chestnut Stuffing & Cranberry Sauce (N)
Rib-Eye Steak with Mashed Potatoes & Diane Sauce
Corn-fed Supreme of Chicken with Tarragon Jus, Caramelised Shallots & Mashed Potatoes
Fresh Cod with Duo of Mustard Cream Sauce (GF)
Steak & Ale Pie with Puff Pastry & Mashed Potatoes
Sumac Roasted Beetroot & Squash with Halloumi, Broccoli & Mixed Leaves (V) (GF)

### **SELECTION OF HOMEMADE DESSERTS**

Christmas Pudding with Brandy Sauce (N)
Fresh Fruit Salad (GF) (DF)
Crème Brulee (GF)
Chocolate & Caramel Tart
Key Lime Pie Cheesecake
Apple Crumble Blondies with White Chocolate Ice Cream
Selection of Ice Cream

(S) = Spicy (N) = Nuts (V) = Vegetarian (GF) = Gluten Free (DF) = Dairy Free

ALLERGENS - IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE LET YOUR SERVER KNOW

All our dishes are prepared in our kitchen where **celery**, **cereals containing gluten** (such as barley and oats), **crustaceans** (such as prawns, crabs and lob-





# **NAME OF PARTY:**

# **DATE OF PARTY:**

	NAME	STARTER	MAIN	DESSERT
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IF ORDERING STEAK OR LAMB PLEASE INDICATE HOW YOU WOULD LIKE IT COOKED

Example: WELL-DONE / MEDIUM / MEDIUM-WD / RARE