XMAS PRE THEATRE MENU

2 COURSES 35 – 3 COURSES 42

STARTERS

Roasted Jerusalem artichoke
Sauteed wild mushrooms, watercress, chestnut and truffle cream (pb)

Heritage beetroot
Whipped ricotta, pea shoots, pickled shallots (v)

Gin and tonic cured salmon
Creme fraiche, orange segments, dill, crackers

MAIN COURSES

Maple glazed parsnips
Carrot puree, pickled pear, potato, parsnip crisp, sunflower seeds (pb)

Pan-fried sea trout
Braised fennel, green beans, lemon sauce

Turkey roulade
Sausage and sage stuffing, braised red cabbage, parsnip, roast potatoes

SIDES

5.25 EACH

Thyme and maple glazed carrots(pb)
Brussels sprouts, pancetta and balsamic (pbo)
Thin cut fries (pb)
Garlic and rosemary roasted potatoes (pb)

PUDDINGS

Searcys Christmas pudding
Orange and brandy cream (v)

Spiced poached clementines
Meringue shards, blood orange sorbet (pb)

Ice-cream and sorbet selection (pbo)

Please inform us of any allergies or dietary requirements.
A discretionary 12.5% service charge will be added to the final bill.

Pb= plant-based v= vegetarian pbo= plant-based option