

THE WELLINGTON

Gin & Craft Beer

2 Courses £24 or 3 Courses £30

Starters

Chicken liver parfait, sourdough, cornichons*
Chestnut mushroom, parsnip & apple soup, garlic bread* (vgn)
Smoked salmon terrine, pickled cucumber, dill dressing (gf)

Mains

Roast turkey, stuffing, pigs in blankets, goose fat roasted potatoes, honey glazed carrots, spiced red cabbage, brussels with chestnut & sage, Yorkshire pudding, gravy, cranberry sauce*

Roast beef, stuffing, pigs in blankets, goose fat roasted potatoes, honey glazed carrots, spiced red cabbage, brussels with chestnut & sage, Yorkshire pudding, gravy, horseradish sauce*

Vegan sweet potato & chestnut parcels, roast potatoes, honey glazed carrot, spiced red cabbage, brussels with chestnut & sage, gravy (vgn)

Salmon en crouete with a cranberry, glazed walnut, orange & pomegranate salad, warm vinaigrette dressing

Desserts

Chef's apple crumble, vanilla ice cream, Lotus biscuit
Chocolate molten pudding, cream
Black forest & coconut cream trifle (vgn, gf)

20% OFF FOOD IN JANUARY & FEBRUARY

For any customer purchasing a festive meal in December.
Show your till receipt or quote your booking reference.
Valid Monday to Saturday, offer can be used unlimited times.

Set menu must be pre-booked. Available 1st - 24th December.

Children's options available.

*Can be made gluten free,
Service not included.