

Festive Dinner Menu

For groups of 8+

Please note we are a cashless venue

Starter | Main | Dessert

2 Course for £32.00pp / 3 Course for £39.50pp

Starters

Cauliflower Velouté * •

Toasted hazelnuts, Oxford blue, thyme & toasted sourdough (V)

Smoked Salmon & Horseradish Rillettes *

Toasted baguette, dill pickles & crème fraiche

Venison Ragu Crumpet *

Pickled walnuts, pecorino & watercress

Mains

Roast Breast of Corn-Fed Chicken *

Caramelised brussel sprouts, Chantenay carrots, roast potatoes, sage & onion stuffing, redcurrant jus

'The Hub' Festive Burger

Camembert, pigs in blankets, sage & chestnut stuffing, cranberry ketchup & pickled red cabbage

Mushroom, Chesnut & Truffle Pie

Celeriac purée, tenderstem broccoli, toasted almond dressing (VE)

Pan Roasted Fillet of Cod

Brown shrimp butter, creamed potato, savoy cabbage, lemon, parsley & caper dressing (GF)

Desserts

70% Dark Chocolate Tart

Caramelised oranges & orange sorbet (VE)

Christmas Pudding

Clementines & brandy butter

Festive Cheeseboard *

Fig chutney, celery & crackers (£5 supp.)

Sides

Fries	5.5	Glazed Carrots & Fresh Herbs	5.5
Triple Cooked Chips	6	Mashed Potatoes	5.5
Tenderstem Broccoli & Smoked Salt	5.5	Roast Potatoes	5.5

* - Can be made gf

• - Can be made ve

(MC) - Members Choice 50% off

Please inform us of any allergies you may have. As our food is prepared fresh in our kitchen, we cannot guarantee items will be entirely free of trace allergens. If you suffer from a life-threatening allergy, please make a manager aware of this.

A discretionary 12.5% service charge will be added to your bill, this can be removed on request

