

Festive Dinner Menu

Starter | Main | Dessert

Please note we are a cashless venue

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

Starters

Cauliflower Velouté ●

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

Smoked Salmon & Horseradish Rillettes *

Toasted baguette, dill pickles & crème fraiche

Festive Ham Terrine

Poached chestnuts, redcurrant picallili & toasted sourdough

Venison Ragu Crumpet *

Pickled walnuts, pecorino & watercress

Umbrian Lentils & Winter Beetroots

Whipped goats cheese, toasted walnuts & sherry vinegar (V) (GF)

Mains

Roast Breast of Corn-Fed Chicken *

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

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)

'The Hub' Festive Burger

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

Fillet of Seabream

Crushed parsnips, wild mushroom fricassee & hazelnut pesto (GF)

Butternut Squash, Sage & Chesnut Risotto

Goats cheese & toasted pumpkin seeds (VE)

Sides

Fries 5.5

Triple Cooked Chips 6

Tenderstem Broccoli & Smoked Salt 5.5

Glazed Carrots & Fresh Herbs 5.5

Mashed Potatoes 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

