

A decorative border of various winter and holiday-themed plants and flowers, including red poinsettias, orange and yellow flowers, green holly leaves with red berries, and pine branches, framing the central text.

FESTIVE MENU

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. *= contains alcohol. Fish dishes may contain small bones. Where table service is offered, a discretionary service charge of 10% may be added.

FESTIVE MENU

3 course menu 35.95

With a glass of Prosecco 40.95 | With a glass of Champagne 45.95

STARTERS

Chicken Tenders, boneless chicken strips, sage & onion seasoning, cranberry ketchup, gravy*

Crispy Camembert, sage & onion seasoning, cranberry ketchup, sweet chilli & mango chutney (v)

Crispy Calamari, saffron aioli

Cauliflower Wings, gochujang mayo (ve)

MAINS

Hand-Carved Turkey Breast, Cumberland pigs-in-blankets, thyme-roasted potatoes, bacon & herb stuffing, Brussels sprouts with chestnuts, roasted carrots & parsnips, red wine jus

Nut Roast, root vegetable roast made with almonds & walnuts, thyme-roasted potatoes, Brussels sprouts with chestnuts, roasted carrots & parsnips, gravy (v)

Merry Chickmas Burger, crispy boneless chicken, smashed sage & onion roasties, southern-fried onions & sprouts, cranberry ketchup, pig in blanket*

Jingle Buns Burger, grilled beef patty, crispy smoked bacon, Camembert, southern-fried onions & sprouts, cranberry ketchup, pig in blanket

Nut Cracker Burger, plant-based patty, cranberry ketchup, southern-fried onions & sprouts, parsnip crisps (ve)

All our burgers come with your choice of fries (ve) or side salad (ve)

DESSERTS

Spiced Sticky Toffee Pudding, vanilla crème anglaise (v)

Caramel Biscuit Torte, cinnamon biscuit base, creamy coconut topping (ve)

Warm Chocolate Brownie, salted caramel sauce, butterscotch ice cream (v)