

THE
**CHRISTMAS
STEPS**

Two Courses £33 Three Courses £41

STARTERS

Celeriac Soup, Truffle Oil, Seeds, House Bread Roll (VGN)
Beetroot and Walnut Pâté, Apple Chutney, House Focaccia (VGN)
Beef Carpaccio, Dijon Mayonnaise, Grapes
Cured Salmon, Beetroot, Horseradish Crème Fraîche, Lemon

MAINS

Pigeon Pie, Braised Red Cabbage, Mash (£3 supplement)
Pearl Barley Winter Salad, Dates, Chestnuts,
Pickled Carrots, Kale (VGN)
Chalk Stream Trout, Potato Rösti, Wilted Greens, Cream Sauce, Dill
Roast Turkey Breast, Stuffing, Roast Potatoes, Roast Vegetables,
Seasonal Greens, Braised Red Cabbage, Gravy, Parsnip Purée
Slow Roast Beef Silverside, Yorkshire Pudding, Roast Potatoes,
Roast Vegetables, Seasonal Greens, Braised Red Cabbage,
Gravy, Parsnip Purée (£3 supplement)
Mushroom Wellington, Parsnip Crisps, Roast Potatoes,
Roast Vegetables, Seasonal Greens, Braised Red Cabbage,
Gravy, Parsnip Purée (V)
Chestnut & Walnut Roast, Shallot Tart, Roast Potatoes,
Roast Vegetables, Seasonal Greens, Braised Red Cabbage,
Gravy, Squash Purée (VGN)

DESSERTS

Christmas Pudding, Brandy Cream (VGN)
Chocolate Torte, Chantilly Cream (V)
Amaretto Tiramisu, Pickled Cherries (V)
Spiced Apple and Blackberry Crumble, Blackcurrant Sorbet (VGN)
Cheese Board, Artisanal British Cheese, Quince,
Grapes, Crackers (V) (£4 supplement)

Vegetarian (V), Vegan (VGN)

All allergen information is available on request