



CHRISTMAS MENU

STARTERS

Roast Root Vegetable Soup (V)

Slow-roasted and beautifully seasoned root vegetables blended into a smooth soup and served with parsnip crisps

Silky Chicken Liver Pâté

Rich pâté with a sweet chutney of caramelised red onion and festive sloe gin all served with toasted brioche

Seared Scallops

Lightly seared, diver caught scallops served with toasted hazelnuts, cauliflower purée and fresh crisp apple

Classic Rarebit (V)

Cheddar cheese sauce, mixed with Wolf Rock Red IPA and wild mushrooms to make a gooey topping for French stick herb crostini

MAINS

Roast Turkey

Free-range turkey escalope served with sweet honey roasted chantenay carrots, grilled buttered sprouts, braised red cabbage, pigs in blankets, crispy beef dripping roast potatoes and our lovingly made rich gravy

Pork Belly

Orange and cranberry stuffed pork belly complete with perfectly crisp crackling served with creamed Savoy cabbage, peas and bacon finished with a touch of rich gravy and apple sauce

Short Rib of Beef

Slow-cooked beef short rib served with punchy horseradish mash, a tender whole roasted carrot and gravy

Hake

Pan-fried hake with crispy skin served with a warming white bean cassoulet and charred broccoli, finished with a drizzle of lemon oil

Townhouse Nut Roast (V)

Sweet potato, sour cherry and chestnut roast served with green beans, Chantenay carrots and a red wine gravy

DESSERTS

Classic Sticky Toffee Pudding

Caramel sauce and vanilla ice cream

Christmas Pudding Brûlée

Creamy dessert with a crunchy top

Lemon and Orange Posset

Homemade ginger snap biscuits

Selection of Ice Creams and Sorbets

Ask your server for today's selection

LUNCH

TWO COURSES
FOR £20

THREE COURSES
FOR £25

SERVED 12PM - 4:30PM DAILY

DINNER

THREE COURSES
FOR £30

SERVED 5 - 9PM DAILY

Some of our food may contain nuts and allergens. Please speak to a team member for clarity