

Lunchtimes Mon-Sat: 2 Courses 27.50 | 3 Courses 35.00

Midweek Dinner Sun-Thu: 3 Courses 36.00

Weekend Dinner Fri-Sat: 3 Courses 42.00

Starters can be substituted for canapés (4 per person) for 3-course dinners

# STARTERS

Pressed Game Terrine, Spiced Pear Chutney & Toasted Brioche Roasted Parsnip & Chestnut Soup, Herb Oil & Warm Sourdough (V, GF) Smoked Salmon & Prawn Cocktail, Baby Gem & Marie Rose Sauce (GF) Festive Beetroot & Goat’s Cheese Tart, Candied Walnuts & Rocket (V)

# MAINS

Bronze Roast Turkey, Stuffing, Pigs in Blankets, Roast Potatoes, Seasonal Vegetables & Turkey Gravy (GF)

Pan-Roasted Hake, Herb Crushed New Potatoes, Samphire & Dill Cream Sauce (GF)

Wild Mushroom, Spinach & Chestnut Wellington, Veggie Gravy, Roast Potatoes & Cranberry Compote (V)

Traditional Cottage Pie, Buttered Greens & Red Wine Gravy (GF)

# DESSERTS

Traditional Christmas Pudding & Brandy Sauce Clementine & White Chocolate Cheesecake, Ginger Biscuit Base British Cheese Selection, Fig Chutney, Celery, Grapes & Oatcakes

Winter Berry Pavlova, Whipped Vanilla Cream (GF)

ENHANCE YOUR EVENT

Add a Welcome Glass of English Sparkling Wine (125ml) or 175ml House Wine with Top-up – 10.00pp

TERMS & BOOKINGS

10.00pp deposit to secure booking

Final balance, pre-order & dietary requirements due 7 days prior

Group Sizes: Tables available for 2–80 guests | Private Parties: Book The Bisterne Suite for exclusive events