

STARTERS

2 Courses £30

3 Courses £36



Parsnip & Truffle Velouté

Homemade bread, whipped butter, parsnip crisps (v)(va)(ga)

Twice Baked Colston Basset Soufflé

Walnut, pear, honey vinaigrette (v)

Lemon & Dill Salmon Gravadlax

Compressed cucumber, crème fraîche, brown butter croutons (ga)

Pressed Ham Hock Terrine

Piccalilli, apple & celeriac remoulade, toasted bread (ga)

MAINS

All roasts are served with roast potatoes, Yorkshire pudding, cauliflower cheese, roasted winter root vegetables, braised red cabbage & stock gravy



Sirloin Of Beef (served pink)

Honey & Mustard Glazed Ham , sage & onion stuffing

Turkey Breast, Pig in blanket, sage & onion stuffing

Vaults Platter (£3 supplement) Sirloin of beef, honey & mustard roast ham, turkey breast, sage & onion stuffing, pig in blanket

Mushroom & Vegetable Nut Roast, Vegetarian gravy (v)(va)

Jerusalem Artichoke Risotto, baby leeks, hazelnut pesto, goats cheese croquettes (v)(va)(ga)

Pan Fried Salmon, smoked mussels, dill potato cake, tenderstem, saffron beurre blanc (ga)

DESSERTS



Christmas Pudding Tart

Brandy sauce, mince pie ice cream

Sticky Toffee Pudding

Miso toffee sauce, salted caramel ice cream

Winter Berry Pavlova

Vanilla cream, mulled berry compote, blackcurrant sorbet (ga)

Dark Chocolate Delice

Caramelised white chocolate mousse, pecan & praline ice cream (ga)

Selection Of Ice Creams

Biscuit crumb, chocolate wafer (ga)

(ga) Gluten Adaptable (v) Vegetarian (va) Vegan Adaptable

