



CHRISTMAS SET MENU

FROM **£26.95**

2 OR 3 COURSE LUNCH / 3 COURSE DINNER



SHARING STARTERS

SERVED FAMILY-STYLE ON SHARING BOARDS, FOR EVERYONE AT THE TABLE TO DIG IN TO

KOREAN FRIED CHICKEN

in spicy gochujang and fresh coriander *(GF)*

HOUMOUS

with spice-roasted chickpeas, crispy
chilli oil and garlic flatbread *(VG/GFO)*

PIGS IN BLANKETS

in cranberry glaze

FRIED CAMEMBERT BITES

Crispy, panko-coated camembert with onion
marmalade and saffron aioli *(V/GF)*



MAINS

OUR FAMOUS

CHRISTMAS DINNER HANGING KEBAB

Roast turkey, stuffing and pigs in
blankets with a cranberry glaze,
served with all the trimmings and
house gravy

PAN-FRIED SEABASS

with herby mash, cavolo nero and
roasted cherry tomatoes, served with
a prosecco cream sauce *(GF)*

80Z SIRLOIN STEAK ^{+5.00}

served with vintage cheddar
& beef dripping dauphinois potato
and red wine jus

MUSHROOM BOURGUIGNON PIE

served with crisp garlic & herb roasted
potatoes, braised red cabbage,
Brussels sprouts and gravy *(VG/GF)*



PUDDINGS

STICKY TOFFEE PUDDING

with butterscotch sauce
and gingerbread ice
cream *(V/GF)*

MILLIONAIRE'S BROWNIE

Decadent chocolate brownie
with vanilla ice cream, fudge pieces,
crushed honeycomb and chocolate
butterscotch sauce *(V)*

FESTIVE CHEESECAKE

Classic vanilla cheesecake served
with a mulled wine & spiced winter
berry coulis and candied
orange *(VG)*



If you have any allergies or intolerances, please speak to our team.

You can view allergen and calorie information by scanning the QR code. Our dishes are prepared in areas where allergenic ingredients are stored and handled. We take every care and attention to control the allergens that are in our ingredients, but we cannot guarantee that our dishes are 100% allergen free. Items cooked in our fryers cannot be separated from allergenic ingredients and cross contamination may occur, including the Soya Bean Oil used in the cooking process. All our Parmesan is vegetarian.

(VG) Vegan *(V)* Vegetarian *(GF)* Gluten Free *(GFO)* Gluten Free Option Available



THE FLORIST

DATES & PRICES

Prices vary by date

	MON	TUE	WED	THUR	FRI	SAT	SUN
2 Courses 3 Courses	17 TH NOV	18 TH NOV	19 TH NOV £26.95 £34.95	20 TH NOV £26.95 £34.95	21 ST NOV £26.95 £34.95	22 ND NOV £26.95 £34.95	23 RD NOV £26.95 £34.95
2 Courses 3 Courses	24 TH NOV £26.95 £34.95	25 TH NOV £26.95 £34.95	26 TH NOV £26.95 £34.95	27 TH NOV £31.95 £39.95	28 TH NOV £31.95 £39.95	29 TH NOV £31.95 £39.95	30 TH NOV £26.95 £34.95
2 Courses 3 Courses	1 ST DEC £26.95 £34.95	2 ND DEC £26.95 £34.95	3 RD DEC £31.95 £39.95	4 TH DEC £34.95 £43.95	5 TH DEC £34.95 £43.95	6 TH DEC £34.95 £43.95	7 TH DEC £31.95 £39.95
2 Courses 3 Courses	8 TH DEC £26.95 £34.95	9 TH DEC £31.95 £39.95	10 TH DEC £34.95 £43.95	11 TH DEC £34.95 £43.95	12 TH DEC £34.95 £43.95	13 TH DEC £34.95 £43.95	14 TH DEC £31.95 £39.95
2 Courses 3 Courses	15 TH DEC £26.95 £34.95	16 TH DEC £31.95 £39.95	17 TH DEC £34.95 £43.95	18 TH DEC £34.95 £43.95	19 TH DEC £34.95 £43.95	20 TH DEC £34.95 £43.95	21 ST DEC £26.95 £34.95
2 Courses 3 Courses	22 ND DEC £26.95 £34.95	23 RD DEC £26.95 £34.95	24 TH DEC £26.95 £34.95	MERRY CHRISTMAS	26 TH DEC A La Carte Menu	27 TH DEC A La Carte Menu	28 TH DEC A La Carte Menu
	29 TH DEC A La Carte Menu	30 TH DEC A La Carte Menu	31 ST DEC NYE Set Menu	1 ST JAN A La Carte Menu	2 ND JAN A La Carte Menu	3 RD JAN A La Carte Menu	4 TH JAN A La Carte Menu

Two courses (main and pudding) available 11am to 4.45pm*.

Three courses available 11am to 10pm.

*Please note, last sitting is 2pm. Available all day on Monday