

CHRISTMAS DINING MENU

2 COURSE (MAIN & PUDDING) - AVAILABLE LUNCH ONLY*
3 COURSES - LUNCH OR DINNER

*available all day on Mondays

SHARING STARTER

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

KOREAN FRIED CHICKEN

in spicy gochujang
with fresh coriander

HOUMOUS

with spice-roasted chickpeas,
crispy chilli oil and garlic flatbread

PROPER PIGS IN BLANKETS

Cumberland sausage and smoked streaky bacon
in a cranberry glaze

FRIED CAMEMBERT BITES

Crispy panko-coated Camembert with onion
marmalade and saffron aioli

MAINS

OUR FAMOUS

CHRISTMAS DINNER HANGING KEBAB

Roast turkey, pork & sage stuffing
and pigs in blankets with a cranberry
glaze, served with all the trimmings
- maple-roasted carrots, braised red
cabbage, garlic & herb roast potatoes,
Brussels sprouts and house gravy

PAN-FRIED SALMON GF

with herby mash, cavolo nero and
roasted cherry tomatoes, served
with a prosecco cream sauce

MUSHROOM BOURGUIGNON PIE VG/GF

served with crisp garlic &
herb roast potatoes, braised red
cabbage, Brussels sprouts
and house gravy

Alcohol-free option available upon enquiry

8OZ SIRLOIN STEAK +5.00

with mushroom stroganoff sauce,
beer-battered onion rings &
seasoned chunky chips

SIDES

PROPER PIGS IN BLANKETS 6.95

Cumberland sausage and smoked
streaky bacon in a cranberry glaze

PUDDINGS

STICKY TOFFEE PUDDING V/GF

with butterscotch sauce and
gingerbread ice cream

MILLIONAIRE'S BROWNIE V

Decadent chocolate brownie
with vanilla ice cream, fudge pieces,
crushed honeycomb and chocolate
butterscotch sauce

VEGAN FESTIVE CHEESECAKE VG

Classic vanilla cheesecake served with a
mulled wine & spiced winter berry coulis

Alcohol-free option available upon enquiry



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

You can view our allergen and calorie information by scanning the QR code. Unfortunately, it is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination. Our Christmas Sharing Starter contains some allergens. If you have an allergy, please speak to a member of our team who will advise you on how we can accommodate you.

VG Vegan V Vegetarian GF Gluten Free

THE FLORIST

DATES & PRICES

FROM £28.95

	Mon	TUE	WED	THU	FRI	SAT	SUN
2 Courses 3 Courses	16 TH NOV	17 TH NOV	18 TH NOV £28.95 £36.95	19 TH NOV £28.95 £36.95	20 TH NOV £28.95 £36.95	21 ST NOV £28.95 £36.95	22 ND NOV £28.95 £36.95
2 Courses 3 Courses	23 RD NOV £28.95 £36.95	24 TH NOV £28.95 £36.95	25 TH NOV £28.95 £36.95	26 TH NOV £33.95 £41.95	27 TH NOV £33.95 £41.95	28 TH NOV £33.95 £41.95	29 TH NOV £28.95 £36.95
2 Courses 3 Courses	30 TH NOV £28.95 £36.95	1 ST DEC £28.95 £36.95	2 ND DEC £36.95 £45.95	3 RD DEC £36.95 £45.95	4 TH DEC £36.95 £45.95	5 TH DEC £36.95 £45.95	6 TH DEC £33.95 £41.95
2 Courses 3 Courses	7 TH DEC £28.95 £36.95	8 TH DEC £33.95 £41.95	9 TH DEC £36.95 £45.95	10 TH DEC £36.95 £45.95	11 TH DEC £36.95 £45.95	12 TH DEC £36.95 £45.95	13 TH DEC £33.95 £41.95
2 Courses 3 Courses	14 TH DEC £28.95 £36.95	15 TH DEC £33.95 £41.95	16 TH DEC £36.95 £45.95	17 TH DEC £36.95 £45.95	18 TH DEC £36.95 £45.95	19 TH DEC £36.95 £45.95	20 TH DEC £28.95 £36.95
2 Courses 3 Courses	21 ST DEC £36.95 £45.95	22 ND DEC £36.95 £45.95	23 RD DEC £33.95 £41.95	24 TH DEC £28.95 £36.95	<i>Merry Christmas!</i>	26 TH DEC A La Carte Menu	27 TH DEC A La Carte Menu

2 courses (main & pudding) available 11am-4:45pm*

3 courses available 11am - 10pm

*please note last sitting is 2pm. Two courses available all day on Mondays.