



CHRISTMAS DINING 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 INTO

KOREAN FRIED CHICKEN

in spicy gochujang sauce
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

with crispy skin, served with herby
mash, cavolo nero, roasted cherry
tomatoes and 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 roast
potatoes, braised red cabbage,
Brussels sprouts and
house gravy *(VG/GF)*

PUDDINGS

STICKY TOFFEE PUDDING

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

MILLIONAIRE'S BROWNIE

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

VEGAN FESTIVE CHEESECAKE

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



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

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