



2 Course 28.00 | 3 Course 33.00

Starters

Roasted Celeriac and Parsnip Soup (V, VE, GFO)

Classic Prawn Cocktail (GFO) with brown bread and butter

Ham Hock Terrine (GFO) with charred brioche bread and piccalilli

Desserts

Christmas Pudding (GFO)

with brandy sauce, fresh berries and Harrison's estate holly

Cookie Dough Chocolate Brownie with vanilla ice cream

The Spencer's Cheese Board (GFO)

with celery, grapes, quince jam and cracker breads. Additional charge 2.00

Americano Coffee with Mini Mince Pie (GFO) Additional charge 2.00 Mains

Thyme Roasted Turkey Breast (GFO)

served with dripping roast potatoes, mashed potatoes, honey roasted carrots and parsnips, chestnut Brussel sprouts, stuffing, pigs in blankets and proper gravy

Casarecce Pasta with flaked Hot Smoked Salmon, Brown Shrimp and Capers (GFO) in a dill white wine and lemon cream sauce

Mushroom, Chestnut and Leek Wellington (V, VEO)

honey roasted parsnip and carrots, mashed potatoes and vegetarian gravy

(V) Vegetarian | (VO) Vegetarian option
(VE) Vegan | (VEO) Vegan option
Please ask server for alternatives
on other dishes labelled VEO
(GF) Gluten free | (GFO) Gluten free option

If you have any allergies or dietary requirements, please advise before ordering. Please note our kitchen may contain traces of nuts.