

THE STAR Christmas SET MENU

2 COURSE £34 | 3 COURSE £39

Starters

JERUSALEM ARTICHOKE SOUP

(V | GF on request) Finished with crisp pea shoots and a drizzle of rich truffle oil.

PORK, PANCETTA & PORT TERRINE

(GF on request) Infused with sweet apricot and served alongside toasted sourdough.

SPINACH, FETA & PESTO PARCEL

(VG | GF) Delicately wrapped in courgette, accompanied by a vibrant tomato concassé and a zesty lemon dressing.

PINK GIN CURED SALMON

(GF on request) Served with caperberries and a lemon-infused whipped soft cheese on handcrafted stout bread.

Mains

TRADITIONAL CHRISTMAS ROAST

(GF on request) Succulent roast turkey breast, sage and onion sausage meat stuffing, and a classic pig in blanket. Served with garlic and herb roast potatoes, spiced red cabbage, honey-roasted Chantenay carrots, piccolo parsnips, and sautéed sprouts with maple syrup bacon, and walnuts.

SLOW-ROASTED VENISON SHANK

(GF) Served with a rich redcurrant jus, savory bacon jam, caramelized onion mashed potatoes, and honey-roasted root vegetables.

SEARED TURBOT

(GF) Accompanied by celeriac, brown shrimp, and mussels in a velvety shellfish velouté, served with creamed kale and buttered French mid potatoes.

LENTIL & VEGETABLE SHEPHERD'S PIE

(VG | GF) A rich lentil and vegetable filling presented in a crisp potato basket, topped with creamy mashed potato and served with roasted root vegetables.

Dessert

TRADITIONAL CHRISTMAS PUDDING

(GF on request) Served with a classic, warm brandy custard.

BAILEYS & TRIPLE CHOCOLATE BREAD & BUTTER PUDDING

(V) An indulgent twist on the classic, made with brioche, triple chocolate, and a hint of mint.

PEPPERED PINEAPPLE & MACERATED STRAWBERRIES

(VG on request | GF) Flambéed in brandy and served with a refreshing coconut ice cream.

BÛCHE DE NOËL

(V) A traditional, decadent Yule log served with light Chantilly cream.

BRITISH ISLES CHEESEBOARD

(V) A curated selection of fine cheeses from across the British Isles, served with classic accompaniments.

Please inform your server of any allergies.

While every care is taken, we cannot guarantee our dishes are 100% allergen-free.