

As well as our usual menu, we've crafted a selection of festive specials for you to enjoy. Available all week, they're perfect alongside your favourite starters, mains or desserts.

Canapés.

three canapés
6.45

- (v) Cauliflower Cheese Croquette
with cranberry ketchup

Dijon & Marmalade
Glazed Pork Belly Bite
with pink lady apple purée

Smoked Mackerel, Ginger & Lime Pâté
with brioche crouton and balsamic & beetroot ketchup

Starters.

- (v) Crispy Breaded Goats' Cheese 8.95
with caramelised apple ketchup

Crab Arancini Croquette 8.95
with Italian cheese & crab Bisque

Sizzling Cranberry Hoisin Duck 13.95
with cucumber spring onions,
pickled red cabbage and pancakes

Mains.

- (nuts) Roast Turkey Breast & Braised Leg 19.95
with apricot & herb stuffing, buttered greens & sprouts,
brown-butter & honey-glazed carrot crush, crispy beef-fat
roasted potatoes, rich red wine gravy and pigs in blankets

Pan Roasted Sea Bream Fillets 22.45
served on linguini with garlic & saffron cream sauce,
rocket & chilli pesto and Italian cheese

- (gf) Trio Of Roasted Lamb T-bones 24.95
with brown butter vanilla squash purée, tenderstem broccoli,
rosemary roasted squash wedges and mulled wine jus

- (v) Mushroom & Caramelised
(nuts) Onion Shortcrust Pie 17.95
with pickled walnut brown sauce, garlic & herb green beans,
potato terrine, wilted spinach and stout gravy

Sides.

- (v) Smoked Applewood
Cauliflower Cheese 6.45

Honey Roasted
Pigs in Blankets 5.95

Desserts.

- (gf) Christmas Pudding 8.45
(nuts) with whipped rum butter, cranberry & orange compote
and brandy custard

Dark Chocolate Fondant 8.95
with salted caramel sauce, salted caramel ice cream
and chocolate soil

Cheese Course.

12.95

Northern Blue
Clara Ash Goats' Cheese
Barbers Cheddar

served with pear jelly, poached fig, grapes and biscuits



ALLERGENS

SCAN TO VIEW ALLERGEN &
NUTRITION INFORMATION

FOOD ALLERGY NOTICE

Our kitchens handle a wide range of allergens, so we can't guarantee any of our food is completely allergen-free, including ingredients like tree nuts. Not all dish ingredients are listed on the menu, and recipes may change from time to time. If you have an allergy or dietary requirement, please speak to a member of the team before placing your order.

PAROGON GROUP IS A CERTIFIED BCORP BUSINESS

An optional 7.5% service charge will be added to your bill.
This is split equally between all team members.
If you would like it removing please speak to your server.



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