



Christmas Menu

2 courses £23.95 - 3 courses £28.95



Starters

Roasted Parsnip and Parmesan Soup (vegan available)

Confit Chicken and Pressed Ham Terrine, sourdough toast and satsuma jam

Guinness Rarebit Croquettes, pickled walnut ketchup

Prawn and Lobster Cocktail, baby gem lettuce, Bloody Mary sauce



Mains

Norfolk Bronze Turkey, goose fat roast potatoes, bacon and chestnut Brussels, honey glazed carrots and parsnips, pigs in blankets, stuffing and gravy

Winter Vegetable Wellington, roast potatoes, chestnut Brussels, maple glazed parsnips and carrots, vegetarian gravy

Roast Salmon Fillet, buttered new potatoes, tender stem broccoli and hollandaise

Oxtail Stew, thyme dumplings, roasted root vegetables and kale



Desserts

Christmas Pudding, brandy sauce

Profiterole Ice Cream Sandwich, salted caramel sauce

Mulled Wine Poached Pear, dark chocolate sauce, milk ice cream

Ice Cream, selection from "Gray's Gelato" 2.25 per scoop – ask your server for today's flavours

A selection of three very local cheeses - Norbury Blue/Dorking Cock/ Dirty Vicar (Served with grapes, date and fig chutney and crackers) 11

We are happy to provide allergen guidelines for all our menu items. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are removed.

An optional discretionary 12.5% service charge will be added to the bill.

