



THE CHARLESTON



FESTIVE MENU

Loyalty offer

3 courses for 2

30th November - 17th December

Monday to Thursday



THE CHARLESTON

2 courses £32.50

3 courses £39.00

FESTIVE MENU

STARTERS

Smoked duck breast pastrami, sweet potato purée, blood orange gel, beetroot & orange salad (GF)

Mushroom & truffle pâté, mulled wine gel, pear & onion tartlet (GF) (VE)

Sea trout gravlax, dill emulsion, mustard & trout mousse, oat & date matcha biscuit (GF)

Pheasant & blue cheese ballotine, celeriac purée, red wine glaze, chicory & apple chutney, crispy pancetta (GF)

Spiced cauliflower soup, served with cauliflower pakoras, warm bread and a mint-yoghurt butter (GFa) (VEa)

MAINS

Stuffed turkey breast ballotine glazed in orange and spices, parsnip purée, roast heritage carrots, kale, herb-roasted new potatoes, cranberry & turkey jus (GF)

Sea bass fillet, shellfish bisque, saffron risotto and charred cabbage (GF)

Slow-cooked venison ballotine, creamy mashed potato, bourguignon sauce and crispy kale (GF)

Roast harissa aubergine, black garlic baba ghanoush, roast maple carrots and crispy tofu, spiced chickpeas, potato rösti, pomegranate & coriander raita (GF) (VE)

Smoked butterbean purée, crispy oyster mushrooms & halloumi, Hasselback new potatoes, grilled broccoli, quinoa & pomegranate salad (GF) (VEa)

DESSERTS

Christmas pudding served with brandy crème anglaise (GFa) (V)

Cheese board with artisan biscuits, celery sticks, candied-walnuts, grapes and quince chutney (GFa) (V)
Supplement £3

Caramelised mango tart, candied almonds, mango coulis and coconut sorbet (V)

Dark chocolate mousse, matcha & oat biscuit, winter berry compote, plant-based honeycomb (GF) (VE)

Sticky toffee pudding served with butterscotch sauce and vanilla ice cream (V)

The Charleston trifle with baked apple and a buttery crumble layer (GF) (V)

If you have an allergy or intolerance, please speak to a team member before you order food or drink.

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes can be adapted to suit a plant-based diet. (GFa) dishes that can be adapted to suit a gluten-free diet. (GF) 'gluten free' - describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our processes for making gluten-free dishes have been accredited by Coeliac UK.

All prices are inclusive of VAT at 20%