

THREE CHURCH ROAD

at St George's Place

FESTIVE MENU

STARTERS

- Celeriac & ginger soup with rosemary oil, pink peppercorn focaccia (V)
- Pan fried scallop, cauliflower puree, black pudding, hazelnut beurre noisette
- Duck, cherry & pistachio terrine, white onion confit, toasted sourdough
- Hot smoked salmon, dill & lemon risotto, avruga caviar (GF)

MAINS

- Turkey & stuffing parcel, parsnip puree, roast potatoes, pancetta sprouts, cranberry jus (GF)
- Braised ox cheek, wholegrain mustard mash, squash carrot & thyme pressing, red wine jus (GF)
- Grilled seabass, mussel, squid & fennel cassoulet (GF)
- Beetroot & wild mushroom gnocchi, Oxford blue, crispy sage (V)

DESSERTS

- Traditional Christmas pudding, brandy sauce, redcurrants
- Dark chocolate & raspberry tart, salted caramel truffle, raspberry sorbet (V)
- Cointreau brioche pudding, glazed orange, cinnamon crème fraîche (V)
- Vanilla roasted pears, malted sugar panna cotta, walnut granola (GF)

2 courses
£23.50 per person

3 courses
£27.95 per person



(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.