



DECEMBER MENU

STARTERS

TWO WARM BREAD ROLLS AND BUTTER

£3

SCOTTISH SALMON WITH HOT SMOKED ROAST SALMON ROULADE

Pickled Vegetables, Rye Shards and Beetroot Purée

£9.50

GAME AND PISTACHIO TERRINE WITH CHICKEN LIVER PATE

Apricot Purée, Sour Dough Flute, Onion Chutney

£9.50

BLOODY MARY PRAWN AND CRAYFISH COCKTAIL

Shredded Lettuce, Fresh Lemon, Capers Popcorn

£9.50

OX CHEEK SCOTCH EGG

Crispy Kale, Tarragon Butter and Mushroom Ketchup

£8.50

SPICED SWEET POTATO AND BUTTERNUT SQUASH SOUP

With Pumpkin and Sage Tortellini finished with Spinach and Garlic Pesto

£7.50

PAN FRIED SCALLOPS

Slow Cooked Pork Belly, Celeriac Purée, Apple Gel

£12.50

(Dietary Menu on Request)

SIDE ORDERS £4

Triple Cooked Chips • Coleslaw • Onion Rings

Mixed Side Salad • Truffle Oil Mashed Potato

Seasonal Vegetables • Two Bread Rolls with Butter

A discretionary 10% service charge will be added to your final bill.
Please let your server know if you have any dietary requirements or allergies.



DECEMBER MENU

MAIN COURSES

ROAST TURKEY WITH CRANBERRY AND CHESTNUT STUFFING

Fondant Potato, Honey Glazed Winter Vegetables, Pigs in Blankets, Sautéed Sprouts, Truffle Oil Mashed Potato, Red Cabbage and Festive Gravy
£18.50

(SUNDAYS THROUGHOUT DECEMBER WILL INCLUDE
ROAST BEEF AND YORKSHIRE PUDDING AS AN ALTERNATIVE TO TURKEY)

THE GRILL 21-DAY AGED BEEF STEAK

8oz Surrey Farm Premium Rib-Eye

Served with Portobello Mushroom, Beef Tomato, Roquette and Fries

Please Choose From: Peppercorn Sauce or Garlic Butter

£23.50

VSC 8OZ BURGER

Portobello Mushroom, Streaky Bacon, Smoked Cheese, Gherkin, Salad,
Fries & Red Cabbage Coleslaw

£15.50

PAN ROASTED ROSEMARY INFUSED LAMB RUMP

Celeriac Purée, Red Cabbage, Roasted Root Vegetables, Port & Redcurrant Jus
£17.00

CORN FED CHICKEN BREAST WITH A CHORIZO BON BON

Truffle Oil Mashed Potato, Red Pepper Sauce, Panache of Seasonal Vegetables, Caper Popcorn,
£16.50

PAN FRIED SALMON FILLET

Winter Green & Potato Cake, Panache of Seasonal Vegetables

Dill Hollandaise Sauce with Capers

£16.50

BEER BATTERED HADDOCK FILLET

Triple Cooked Chips, Minted Mushy Peas, Fresh Lemon & Tartare Sauce

£15.50

VENISON & WILD MUSHROOM PUDDING

Winter Green & Potato Cake, Seasonal Vegetables Festive Gravy

£16.50

Daily Club Dish Mon-Fri

£13.95

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DECEMBER MENU

DESSERTS

£8 PER DESSERT

VSC CHRISTMAS PUDDING
Brandy Sauce or Christmas Ice Cream

CHOCOLATE YULE LOG
Crystallised Orange, Chantilly Cream, Orange and Cointreau Gel

STICKY TOFFEE PUDDING
Caramel Sauce and Vanilla Ice Cream

CLEMENTINE CURD IN A SPICED TART,
Raspberry Sorbet, White Chocolate Shortbread Crumb

PASSION FRUIT AND COCONUT PANNA COTTA
Tropical Fruit Compote, Vanilla Ice Cream

BRITISH CHEESE PLATE
Crackers, Chutney, Grapes
(Cheese as Extra Course £8)

ICE CREAM AND SORBET
Vanilla, Strawberry, Chocolate, Christmas Ice Cream,
Raspberry Sorbet
£2 Per Scoop

COFFEE AND MINCE PIES
£4.95