



December Menu

STARTERS

TWO WARM BREAD ROLLS AND BUTTER (VE/GF AVAILABLE)

£3.75

SCOTTISH SMOKED SALMON WITH HOT SMOKED ROAST SALMON ROULADE (GF AVAILABLE)

Pickled Vegetables, Rye Shards and Beetroot Puree

£14.75

HOMEMADE GAME & PISTACHIO TERRINE WITH VENISON & PORT JELLY PATE (GF AVAILABLE)

Onion Chutney, Sour Dough Flute

£13.75

BLOODY MARY PRAWN COCKTAIL (GF AVAILABLE)

Shredded Lettuce, Guacamole, Fresh lemon, Caper Popcorn, Rye Shards

£13.50

SPICED LENTIL & ROOT VEGETABLE SOUP (VE/GF AVAILABLE)

Apple Chutney, Chopped Roasted Chestnuts & Curry oil

£9.00

PAN FRIED SCALLOPS (GF AVAILABLE)

Pork Belly, Celeriac & Potato Puree, Black Pudding Crumble, Mulled Wine Reduction

£16.50

ROASTED HARISSA CAULIFLOWER (VE/GF)

Chickpea Humus, Pomegranate, Tahini, Coriander & Coconut Dressing, Dukkah

£10.00

WHOLE PORTLAND CRAB (GF)

Shredded Iceberg Lettuce, Guacamole

£15.00

GOATS CHEESE, REDCURRANT & SPINACH ARANCINI (VE)

Crispy Kale, Caramelized Onion Dip, Red Pepper Coulis

£9.75

PEANUT SATAY TURKEY SKEWERS WITH THAI GREEN CURRY SAUCE (GF AVAILABLE)

Chilli and Garlic Coulis

£9.50

SIDE ORDERS £4.50

Triple Cooked Chips • Christmas Slaw • Onion Rings

Mixed Side Salad • Truffle Oil Mashed Potato

Seasonal Vegetables

A discretionary 12.5% service charge will be added to your final bill.
Please let your server know if you have any dietary requirements or allergies.



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MAIN COURSE

ROAST TURKEY WITH CRANBERRY AND CHESTNUT STUFFING (GF AVAILABLE)
Fondant Potato, Glazed Root Vegetables & Sauteed Sprouts, Pigs in Blankets,
Truffle Oil Mashed Potato, Swede & Carrot, Red Cabbage & Gravy
£25.00

*(SUNDAYS THROUGHOUT THE CHRISTMAS PERIOD WILL INCLUDE:
ROAST BEEF & YORKSHIRE PUDDING AS AN ALTERNATIVE TO TURKEY)*

THE GRILL 21-DAY AGED BEEF STEAK (GF)
8oz Premium Rib Eye
Served with a Cranberry, Stilton and Spinach filled Portobello Mushroom,
Roquette & Tomato Salad, Triple Cooked Chips
Please Choose From: Bearnaise Sauce, Mushroom Sauce or Rosemary, Garlic & Cranberry Butter
£30.00

SLOW BRAISED LAMB SHANK (GF)
Truffle Oil Mashed Potato, Swede & Carrot, Red Cabbage, Glazed Root Vegetables,
Port & Redcurrant Jus
£23.50

PANKO & PARMESAN CHICKEN SCHNITZEL WITH ROSEMARY, GARLIC & CRANBERRY BUTTER
Tagliatelle with Wild Mushroom Stroganoff with Chestnut
£21.50

PAN ROASTED SALMON (GF)
Spinach Potato Cake, Sauteed Vegetables, Split Dill and Vermouth Cream Sauce
£22.50

BEER BATTERED COD FILLET (GF AVAILABLE)
Triple Cooked Chips, Minted Mushy Peas, Fresh Lemon & Tartare Sauce
£19.50

ROLLED BRAISED VENISON HAUNCH & OX CHEEK BON BON (GF AVAILABLE)
Celeriac and Potato Puree, Kale, Glazed Root Vegetables,
Claret & Juniper Sauce
£24.75

SLOW COOKED CONFIT DUCK LEG WITH FILO DUCK ROLL (GF AVAILABLE)
Glazed Bok Choy, Stir Fried Vegetables, Thai Peppercorn & Five Spice Sauce
£21.00

Christmas Themed Curry Club Dish Mon-Sat until 23rd December
£18.50

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DESSERTS

£9.50 PER DESSERT

VSC CHRISTMAS PUDDING (VEGAN & GF AVAILABLE)

Christmas Ice Cream & Brandy Sauce

CHOCOLATE YULE LOG

Crystallized Orange, Chantilly Cream, Orange and Cointreau Gel

STICKY TOFFEE PUDDING (VE)

Caramel Sauce & Vanilla Ice Cream

CLEMENTINE CURD TART WITH CHOCOLATE MOUSSE

Cointreau Gel & Raspberry Sorbet

PAVLOVA WITH MULLED WINE BERRY COMPOTE (VE/GF)

Blueberry Ice Cream

FOUR ARTISAN CHEESES (VE)

Biscuits, Chutney, Grapes, Celery, Walnuts

ICE CREAM & SORBET

Vanilla, Strawberry, Chocolate, Christmas Ice Cream,

Raspberry Sorbet

£3.00 Per Scoop

NON-ALCOHOLIC COFFEE OF YOUR CHOICE & CHRISTMAS TREATS

£8.50

(Cheese as Extra Course £9.50)

GF = Gluten Free VE = Vegetarian