THE BIRD
GRILL

FESTIVE IGLOOS

TO START

Cheese fondue to share (gfa)

Artisan breads, mini pigs in blankets, cured meats (gfa)

Seasonal vegetables (V)

THE MAIN EVENT

Sharing platter of roasted crown of turkey

Beetroot & spinach smoked cheddar Wellington

Roast rump of beef

Served with pork stuffing, pigs in blankets, roast potatoes, buttered carrots & sprouts, gravy

(gfa), (dfa)

TO FINISH

Mini gingerbread & dessert selection served with

Butterscotch dipping sauce

Chocolate dipping sauce

£65 per person Monday to Friday / £75 per person Saturday & Sunday
inclusive of a glass of fizz on arrival

(v) denotes vegetarian, (v+) denotes can be made vegan (gfa) denotes can be made gluten-free,
(dfa) denotes can be made dairy-free. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available; please ask a manager for details.
Please note there is a discretionary service charge of 12.5% for any incidentals on