



DECEMBER MENU

STARTERS

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

£3.50

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

Pickled Vegetables, Rye Shards and Beetroot Puree

£13.00

GAME & PISTACHIO TERRINE (GF AVAILABLE)

with Venison Liver Pate, Apricot Coulis,

Sour Dough Flute, Onion Chutney

£11.00

GARLIC KING PRAWNS & ROASTED CHORIZO (GF AVAILABLE)

Arrabbiata Sauce on Brioche Toast

£14.00

BAO BUN FILLED WITH SWEET CHILLI TURKEY STRIPS

Sprout & Carrot Asian Slaw, Schezuan Ketchup

£9.50

SPICED ROAST PARSNIP, GINGER & APPLE SOUP (VE/GF AVAILABLE)

Roasted Chickpeas with Sweet Smoked Paprika & Chestnut Pesto

£8.75

PAN FRIED SCALLOPS (GF AVAILABLE)

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

£16.00

ROASTED HARISSA CAULIFLOWER (VE/GF)

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

£10.00

WHOLE PORTLAND CRAB (GF)

Avocado Salad with a Marie Rose Dressing

£15.00

GOATS CHEESE, REDCURRANT & SPINACH ARANCINI (VE)

Crispy Kale, Caramelized Onion Dip, Red Pepper 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 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 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, Festive Red Cabbage & Gravy
£22.50

*(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 Surrey Farm Premium Rib Eye
Served with Portobello Mushroom, Beef Tomato, Rocket and Fries
Please Choose From: Bearnaise Sauce, Peppercorn sauce or Rosemary & Cranberry Butter
£30.00

VSC 8OZ BURGER (GF AVAILABLE)
Portobello Mushroom, Streaky Bacon, Smoked Cheese, Gherkin, Salad,
Fries & Christmas Slaw
£18.95

SLOW BRAISED LAMB SHANK (GF)
Truffle Oil Mash, Red Cabbage, Roasted Root Vegetables, Port & Redcurrant Jus
£21.50

PANKO & PARMESAN CHICKEN SCHNITZEL WITH ROSEMARY & CRANBERRY BUTTER
Chestnut Tagliatelle, Wild Mushroom Ragu, Red pepper Coulis
£18.50

PAN FRIED SEABASS (GF)
Creamed Polenta, Ratatouille, Split Dill and Vermouth Cream Sauce
£19.50

BEER BATTERED COD FILLET (GF AVAILABLE)
Triple Cooked Chips, Minted Mushy Peas, Fresh Lemon & Tartare Sauce
£18.95

ROLLED BRAISED VENISON HAUNCH & OX CHEEK BON BON (GF AVAILABLE)
Celeriac and Potato Puree, Kale, Glazed Winter Vegetables,
Claret & Juniper Sauce
£22.50

SLOW COOKED CONFIT DUCK LEG (GF AVAILABLE)
Filo Duck Roll, Celeriac and Potato Puree, Stir Fried Vegetables,
Thai Peppercorn and Five Spice Sauce
£21.00

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

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DECEMBER MENU

DESSERTS

£9 PER DESSERT

VSC CHRISTMAS PUDDING (VEGAN & GF AVAILABLE)

Brandy Sauce & Christmas Ice Cream

CHOCOLATE YULE LOG

Crystallized Orange, Chantilly Cream, Orange and Cointreau Gel

SPICED GINGER CAKE (VE)(GF AVAILABLE)

Caramel Sauce & Caramel Ice Cream

CLEMENTINE CURD IN A SPICED TART

Christmas Ice cream, Chocolate Mousse, Shortbread Crumb

PAVLOVA WITH MULLED WINE BERRY COMPOTE (VE/GF)

Blueberry & Lavender Ice Cream

BRITISH CHEESE PLATE

Crackers, Chutney, Grapes

(Cheese as Extra Course £9)

ICE CREAM & SORBET

Vanilla, Strawberry, Chocolate, Christmas Ice Cream,

Raspberry Sorbet

£2 Per Scoop

COFFEE & CHRISTMAS TREATS

£7.50

GF = Gluten Free VE = Vegetarian

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