



## BOOK EARLY FOR A CHRISTMAS TIPPLE ON US

Book your Christmas meal with us before 1st October 2018 and we'll treat you and your party to a complimentary drink package.

See below for details of complimentary drink package. Deposit must be paid in full by 1st October 2018.

### 2 COURSES 23.50

Available Monday to Thursday 12pm-5pm

### 3 COURSES 29.95

Available all day, every day throughout December

#### STARTER

**Sticky BBQ boneless ribs**  
marinated in maple and cinnamon,  
served with winter buttermilk coleslaw

**Charred carrot, fennel  
and cauliflower salad**  
with fresh kale, Earl Grey soaked  
cranberries and clementines VG

**Smoked salmon  
Vietnamese spring roll**  
with wasabi and stem ginger cream cheese,  
served with pickled cucumber, puffed spicy  
rice and soy jelly

#### MAIN

**8oz sirloin steak**  
with tarragon butter and roasted shallots.  
Served with garlic and sage chips

**Sweet potato, parsnip  
and sage en-croute**  
with kale, roasted parsnip, Tenderstem®  
broccoli and peppercorn sauce VG

**Baked hake**  
topped with gremolata butter, served with  
sweet potato, smoked haddock and clam  
chowder with charred corn

**Turkey Hanging Kebab™**  
with maple and cranberry glaze, pigs in  
blankets and stuffing balls. Served with  
roast potatoes, carrots, chestnuts and  
bacon Brussels sprouts

#### DESSERT

**Walnut chocolate pot**  
topped with cranberry and orange jam, served  
with cinnamon and maple roasted pears VG

**Millionaire's slice**  
salted caramel and bitter chocolate  
tart, honeycomb crème fraiche  
and crushed raspberries

**Christmas trifle**  
cinnamon sponge croutons, cranberry  
jelly, brandy custard and vanilla ice cream

Fancy something  
a little more  
savoury to finish?

**Festive cheese board**  
Wensleydale with cranberries,  
Long Clawson Stilton and  
Shorrocks Lancashire. Served with  
a selection of artisan crackers and  
smokey apple ketchup.

PERFECT WITH PORT!

Swap a dessert for  
1.50 supplement

Or enjoy after your dessert for an  
additional 7.50

VG Vegan

*If you have any special dietary requirements,  
please request our allergen information.*

## TIPPLE PACKAGES

The perfect drink packages to get you into the festive spirit...

#### PACKAGE 1 - 6.00pp

Enjoy a warming mug of homemade  
mulled wine, our secret spiced cider or  
a glass of Prosecco upon arrival.

Finish with a choice of tea or coffee.

*With compliments from The Botanist  
team, when you book with us  
before 1st October.*

#### PACKAGE 2 - 10.00pp

Enjoy a warming mug of homemade  
mulled wine, our secret spiced cider or  
a glass of Prosecco upon arrival.

During your meal; a glass of our  
expertly-selected wine, or bottle of  
Peroni, if you prefer.

Finish with a choice of tea or coffee.

#### PACKAGE 3 - 20.00pp

Enjoy a warming mug of homemade  
mulled wine, our secret spiced cider or  
a glass of Prosecco upon arrival.

During your meal; half a bottle of  
our expertly-selected wine, or two  
bottles of Peroni, if you prefer.

Finish with an espresso martini.

A discretionary 10% service will be charged to parties of 6 or more. All gratuities & service charges go to the team that prepare and serve your meal and drinks, excluding all management. All prices include VAT at the current rate. Cheese may not be made with vegetable rennet. Allergen information is available upon request. All weights stated are prior to cooking.