

Christmas Menu 2026

Two Courses £29.95 / Three Courses £36.95

STARTER

Carrot, Orange & Ginger Soup (GFO/V/VG)

Toasted pumpkin seeds, crispy sage, rosemary & garlic focaccia

Whipped Goats Cheese (V/VGO/GFO)

Roasted heritage beetroot with hot maple syrup, candied walnuts, herb sourdough croute

Oak Smoked Salmon (GF)

Horseradish potato rosti, charred lemon & dill crème fraiche, pickled cucumber, watercress

Chicken & Smoked Bacon Terrine (GFO)

Rocket with sweet cranberry vinaigrette, garlic & herb sourdough croute

MAIN

*All mains are served with seasonal roasted Chantenay carrots, baby parsnips
& Brussel sprouts*

Traditional Roast Turkey (GFO)

Pork, sage & apricot stuffing, pigs in blankets, rosemary & rosemary roast potatoes, rich turkey gravy

Slow Braised Blade of Beef (GF)

12 hour slow cooked beef, creamy mash, horseradish cream, rich onion gravy

Pan Seared Salmon Supreme (GF)

Beetroot & dill crushed new potatoes, charred cabbage, parsley sauce, crispy shallots

Pressed Pork Belly (GFO)

Wholegrain mustard mash, black pudding bonbon, crisp pork crackling,
roasted apple & cider jus

Roasted Squash, Lentil & Wild Mushroom Wellington (GFO/VG/V)

With chestnut, cranberry & herb stuffing, tender stem broccoli,
red wine & thyme gravy

DESSERT

Sticky Toffee Christmas Pudding (GFO)

Clotted cream ice cream, toffee sauce, gingerbread crumb

Spiced Winter Berry Pavlova (GF/V)

Crisp meringue, vanilla whipped cream, spiced winter berry compote, blackcurrant sorbet

Chocolate & Toffee Torte (GF/V/VG)

Spiced orange compote, vanilla bean ice cream

Gingerbread & Eggnog Tiramisu (v)

Spiced Ginger sponge soaked in dark rum, layered with a rich eggnog mascarpone cream,
dusted with chocolate

Trio Of Cheese (GFO,V) (2.75 supplement)

Long Clawson stilton, mature cheddar & brie
Seasonal chutney, apple slices, celery & artisan biscuits