

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 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