

Festive Menu 2026

Starters

V Gf Spiced Butternut Squash & Thyme Soup, Toasted Seeds & Crusty Bread

V Gf Goats Cheese, Roast Beetroot & Walnut Salad

Gf Oak Smoked Salmon, Pickled Cucumber, Capers, Lemon & Creme Fraiche

Ham Hock & Pea Terrine with Olive Oil Toasted Focaccia

Mains

Gf Streaky Bacon wrapped Turkey Breast Ballotine, stuffed with Sausage Meat & Festive Fruits, served with Pigs in Blankets, Stuffing, Cranberry Sauce, Roast Roots, Brussel Sprouts, Roasties & Gravy

Gf Pan Fried Salmon Fillet, Sautéed Potatoes, Samphire, Wilted Spinach, Shrimp & Caper Butter

V Gf Sweet Potato, Chestnut & Mushroom Wellington, Brussel Sprouts, Garlic & Rosemary Roasties, Glazed Roast Roots & Vegan Gravy

Gf Braised Blade of Beef, Dauphinoise Potatoes, Tenderstem Broccoli & Red Wine Jus

Puds

V Gf Traditional Christmas Pudding with Brandy Sauce

V Triple Chocolate Artisan Fudge Cake, Whipped Cream & Vanilla Pod Ice-Cream

V Gf Vanilla Panna Cotta, Winter Berry Compote & Shortbread

V Selection of British & French Cheese Plate, Grapes, Chutney & Biscuits

*** All Served with Tea or Coffee & Mini Mince Pies ***

2 Course £27.95

3 Course £32.95

10% Service Charge for groups of 6 or more