

FESTIVE MENU

2 COURSES FOR £25 | 3 COURSES FOR £30
ADD FIZZ OR MULLED WINE FOR £5

STARTERS











Minestrone Soup (VG)   
Mediterranean Vegetables in a Rich Broth, Served
with a Crusty Bread Roll



Fig & Goats Cheese Tart (V)    
Caramelised Walnuts, Honey & Mustard Dressing





Chicken, Ham Hock & Pistachio Terrine (GFA) 
Sourdough Toasts, Cranberry & Orange Chutney




Prawn Cocktail     
Served in a Homemade Marie-Rose Sauce &
Wholemeal Bread

MAIN COURSE

Traditional Roast Turkey (GFA)   
Garlic & Thyme Roast Potatoes, Cranberry Sauce, Honey
Roasted Parsnips, Sautéed Sprouts, Pigs in Blankets, Stuffing,
Roasted Carrot, Yorkshire Pudding, Rich Turkey Gravy




Wild Mushroom, Spinach & Beetroot Wellington (VE)  
Truffled Pomme Purée Kale, Mulled Wine Sauce **VEGAN & VEGETARIAN OPTION AVAILABLE**




Maple Glazed Salmon (GF)    
Sautéed New Potatoes, Grilled Asparagus & a
Béarnaise Sauce


Slow Braised Feather of Beef (GF)   
Bourguignon Sauce, Wholegrain Mustard Mash,
Glazed Carrots & Kale

DESSERTS

Traditional Christmas Pudding (V) (GFA)  
Brandy Sauce **VEGAN OPTION AVAILABLE**

Sticky Toffee Pudding   
Salted Caramel, Vanilla Bean Ice Cream

Warm Triple Chocolate Brownie   
White Chocolate Sauce, Vanilla Bean Ice Cream

Locally Sourced Cheese Board   
Homemade Apple & Sultana Chutney

ADDITIONAL SIDES

£4.95 EACH

Garlic & Sage Roast Potatoes
Creamy Mash 
Roasted Carrots
Sage & Onion Stuffing 

Pigs In Blankets 
Truffled Cauliflower Cheese   
Yorkshire Pudding  



Please let our staff know of any allergens when ordering so that we may advise of alternatives. Full allergen menus are available from the bar on request.

Most of our meals can be made using GF ingredients however, our kitchen is not a fully GF or nut free environment. Our food may contain allergens; if you require more information on any of our menu ingredients, please ask a member of staff. Prices include VAT at current rate; all weights are approximate prior to cooking. All menu items are available subject to availability. Please note that our fish dishes may contain bones. (V) Denotes meals suitable for vegetarians. (Ve) suitable for vegans. (G) Gluten free. (DF) Dairy free. All products may contain nuts or nut derivatives. Menu description may not list the full dish content so if you have any allergies, please ask a member of staff prior to placing your order.

(V) Vegetarian (VG) Vegan (GF) Gluten Free.