



CHRISTMAS FESTIVE MENU

Friday & Saturday - £60pp

Includes a glass of Prosecco or a soft drink

STARTERS

Duck Rillettes

Slow-cooked duck rilette served with cornichons, toasted crostini and a rich plum sauce.

Chestnut & Parsnip Soup (VG)

Finished with truffle oil, crispy sage and served with warm artisan sourdough bread.

Baked Brie Cheese in an Open Filo Pastry Case (V)

Creamy baked Brie served in an open filo pastry case with dried figs, toasted walnuts and cranberry compote.

Smoked Salmon & Atlantic Prawns (GF)

Served with beetroot glaze and dill crème fraîche.

MAIN COURSES

Traditional Roast Turkey Crown

Served with pigs in blankets, sage & onion stuffing, crispy roast potatoes, seasonal root vegetables and rich homemade gravy.

Roast Sirloin of British Beef (GF)

Served with horseradish mashed potato, tender broccoli, crispy onions and a red wine jus.

Pan Roasted Cod Fillet (GF)

Served with buttered new potatoes, green beans, braised fennel and Champagne beurre blanc.

Wild Mushroom, Chestnut & Butternut Squash Wellington (V)

Served with seasonal vegetables, roast potatoes and vegetarian gravy.

Vegan main course available on request.

DESSERTS

Traditional Christmas Pudding

Served with warm brandy sauce and cranberry compote.

Salted Caramel Brownie (GF)

Served warm with vanilla ice cream.

British Cheese Selection

A selection of British cheeses served with crackers, grapes, celery and chutney.

Apple Tarte Tatin

Freshly baked apple tarte tatin served with clotted cream.

Sorbet (VG)

For tables of 2-9 guests, a 12.5% service charge is discretionary.

For tables of 10 or more guests, a 12.5% service charge is automatically added. All service charges are shared among our team

Pre-orders only, all orders must be submitted a minimum of 48 hours in advance

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request. Consuming raw meat, seafood, or shellfish may increase your risk of foodborne illness, especially if you have a medical condition.