



Festive Menu

Available Wednesday to Saturday only – 29 November 2023 to 6 January 2024
2 courses £27.50 ~ 3 courses £33.50
£10 deposit per person ~ Pre-order only

Maple roasted parsnip soup with sourdough bread and salted butter (VG)

Smoked salmon pâté with pickled cucumber and sourdough toast

Chicken liver parfait with garlic and thyme croutons and micro salads

Baked beetroot falafel with creamy hummus and flatbreads (VG)

Deep fried breaded Camembert on a bed of rocket and red onion chutney



Traditional Roast Turkey with pig in blanket, sage and onion stuffing, roast potatoes, honey glazed parsnips and carrots, Brussels sprouts, redcurrant red cabbage, Yorkshire pudding and a rich gravy

Butternut squash Wellington or roast vegan Meatloaf with roast potatoes, honey glazed parsnips and carrots, Brussels sprouts, redcurrant red cabbage, Yorkshire pudding and a vegan gravy

Prime Sirloin of beef served with triple cooked chips, Béarnaise butter, watercress and shallot salad (GF) (£5.00 supplement)

Pan roasted Sea bass fillet on a bed of pea and mint risotto (GF)

Low and slow rolled Beef short rib with mashed potato, red cabbage and red wine jus (GF)



Traditional Christmas pudding with brandy sauce

Sticky toffee pudding with extra toffee sauce and vanilla ice cream (GF)

Toffee and honeycomb cheesecake served with vanilla ice cream

Raspberry and white chocolate roulade with raspberry coulis and fresh berries (GF)

Christmas spiced Crème Brûlée served with buttery shortbread and fresh berries

Three Cheese selection - Cheddar, brie and blue cheese with crackers (£2.75 supplement)

Three scoops of ice cream or sorbet

* Minimum table of 3 ~ * Whole table to dine from the festive menu

* Pre order only, required 3 days prior to dining

* 10% service charge for tables of 7+ applies