



Festive

Served Wednesday 27th November until 22nd December
Two courses | 24.95 - Three courses | 29.95

Starters

Roasted pepper & tomato soup, butter rosettes & sourdough

Crayfish & prawn cocktail, shredded romaine lettuce, cherry tomatoes, sourdough & Bloody Marie Rose sauce

Smooth pork & duck liver pate, topped with orange gelatine, house salad & toasted sourdough

Mains

All served with seasonal vegetables & brussels sprouts

Roast turkey paupiette, turkey fillet stuffed with pork, sage & cranberry stuffing, wrapped in bacon, roasted potatoes & rich wine gravy

Pan seared sea bass, crushed new potato with creamy dill hollandaise sauce

Beef Bourguignon, slow cooked blade of beef in red wine & mushrooms, mash potato, thyme & silver skin onions jus

Butternut, kale & apricot vegan roast, braised red cabbage, carrot & swede pure, gratin potato, vegan gravy

Desserts


Traditional Christmas pudding, packed with juice sultanas, cider, rum & brandy crème anglaise

Chocolate fondant, chocolate sauce & blood orange sorbet

Panettone cheesecake, mango coulis & gingerbread ice cream

This menu is pre-order only

Gratuities are appreciated and fully passed on to the team. Please advise us when you pre order your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free.





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