



Festive Menu
Available from 1st December to 24th December

2 Courses £30 • 3 Courses £34

STARTERS

Curried Celeriac & Parsnip Soup (VG)

Warm aromatic spices • artisan crusty bread

Chicken Mousse Ballotine

Cranberry & sage crust • toasted sourdough • dressed leaves

Classic Prawn Cocktail

Succulent prawns • traditional Marie Rose sauce • crisp lettuce • fresh lemon

Camembert & Cranberry Croquettes (V)

Crispy Camembert croquettes • spiced cranberry relish • dressed leaves

Wild Mushroom & Stilton Bruschetta (V)

Toasted sourdough • sauteed wild mushrooms • Stilton • balsamic glaze

MAINS

Turkey & Ham Hock Ballotine

Roast potatoes • seasonal vegetables • sage stuffing • pigs in blankets • rich turkey gravy

Braised Beef Featherblade Suet Pudding

Tender braised beef • Duchess potato • seasonal vegetables • rich beef gravy

Honey-Glazed Pork Loin

Duchess potato • creamy leek & Stilton sauce • apple purée • seasonal vegetables

Salmon & Leek Cobbler

Creamy salmon & leek stew • golden savoury scone crumble

Wild Mushroom Risotto (V/VG)

Woodland mushroom risotto • fresh herbs • Parmesan

Vegan Nut Roast (V)

Roast potatoes • seasonal vegetables • festive vegan stuffing • rich vegetable gravy

DESSERTS

Traditional Christmas Pudding (VG)

Richly spiced Christmas pudding • warm brandy custard

Dark Chocolate & Orange Tart

Rich dark chocolate • zesty orange • Madagascan vanilla ice cream

Melt-in-the-Middle Vanilla Cheesecake

Vanilla cheesecake • brandy & vanilla centre • ice cream

Apple & Blackberry Crumble (VG)

Baked seasonal apples & blackberries • buttery crumble • warm custard

Black Forest Almond Panna Cotta

Silky almond panna cotta • Black Forest-style berry compote

V Vegetarian • VG Vegan