



Festive Menu

Available for pre-order 25th November- 30th December
(excluding 25th December) Three Courses £36.95 - Two Courses £32.95

Festive Welcome Drinks £10.95

Cranberry Aperol Spritz
Mulled Apple Spritz
Spiced Orange Spritz

Starters

Wild Boar Liver Pâté

Plums & brandy, apricot & black pepper gelée, ciabatta crostini

Smoked Salmon Rosette**

Capers, shallots, dill, tarragon & Dijon dressing, toasted sourdough

Celeriac & Parsnip Velouté** (V)

Mini bread roll, chestnut crumble, parsnip crisps

Butternut Squash & Caramelised Onion Tart (VG)

Beetroot pastry, winter salad garnish

Wild Mushroom Ravioli

Truffle oil & Parmesan

Mains

Mushroom, Brie & Cranberry Wellington (V)

Roast potatoes, seasonal vegetables, rich gravy

Pan-Seared Cod (GF)

Winter root vegetable & pancetta fricassée

Traditional Roast Turkey**

Brussels sprouts & pancetta, glazed carrots & parsnips, roast potatoes, red cabbage, garlic & herb stuffing

Pan-Roasted Duck Breast (GF) (£2 Supplement)

Dauphinoise potatoes, tenderstem broccoli, plum sauce

Moroccan-Style Vegan Roast (VG)

Brussels sprouts, glazed carrots & parsnips, roast potatoes, red cabbage

Steak & Ale Pie

Horseradish mash, seasonal vegetables, port gravy

Sides £4.75

Pigs in Blankets
Cauliflower Cheese with Cheddar Crust
Creamed Leeks**

Puddings

Baileys Chocolate Mousse

Amaretti biscuit base

Traditional Christmas Pudding

Brandy cream

Cheese Plate** (£2 Supplement)

Crackers, chutney & grapes

Lemon & Berry Delice** (GF, VG)

White Chocolate & Raspberry Cheesecake

A discretionary service charge of 10% will be added to your bill, all of which goes to our hardworking team.
If you have any food allergies or intolerances, please speak to a member of our team prior to ordering. Dishes may contain items not mentioned in the menu descriptor.

Dishes with ** next to it can be made Gluten Free. Please speak to a member of the team