

Festive Menu

2 Courses - £35.00 3 Courses - £40.00

Starters

Curried parsnip soup, parsnip crisps & crusty bread (GFA) Chicken liver pate, red onion chutney and toasted Brioche (GFA) Salmon Gravlax on sourdough crostini (GFA) Loaded Hummus with warm pitta (VGFA)

Main Course

Roast Turkey, sausage meat & sage stuffing, pigs in blankets, roast potatoes, honey roast carrots & parsnips and seasonal vegetables, chefs gravy. (GFA)

Beef brisket in button onion gravy & smoked bacon gravy, thyme infused mash, tender stem broccoli (GF)

Tuna steak, crushed new potatoes, wilted greens in a lemon and chive butter sauce

Desserts

Christmas pudding, brandy sauce or Clotted Cream (V)

Lemon posset, rhubarb compote & short bread biscuits (GFA)

Chocolate Kirsch Brownie, Black Cherry compote, clotted cream ice cream (GF)

Strawberry tart with vanilla ice cream

This menu is available from 3rd November – 23rd December 2025