

Christmas Festive Menu



TWO COURSE £33.50
THREE COURSE £41.50

STARTERS

Spiced Butternut Squash Soup, Chestnut Gremolata & Sourdough (VG, GF Option Available)

Crab & Trout Croquette, Provence Creamy Sauce, Pancetta & Herb Oil

Pressed Beef Brisket, Oriental Slaw & Chimichurri

Ham Hock, Pickled Carrot & Mustard Terrine, Smoked Apple Chutney, Celeriac Remoulade & Brioche (GF Option Available)

Beetroot & Goat Cheese Tart, Waldorf Salad, Caramelised Onion Chutney & Walnuts (V)

MAINS

Roast Turkey Breast, Swede & Carrots, Brussels Sprouts, Red Cabbage, Roast Potatoes, Pigs in Blankets & Red Wine Gravy (GF)

Braised Blade of Beef, Buttery Mashed Potatoes, Sautéed Cavolo Nero, Maple-Roasted Carrot, Roast Shallot & Red Wine Jus (GF)

Pan-Fried Salmon, Jersey Royal Potatoes, Thai Coconut & Lemongrass Cream, Grilled Pak Choi, Smoked Chorizo & Herb Oil (GF)

Grilled Artichoke Hearts & Saffron Risotto, Vine Cherry Tomatoes, Chardonnay Reduction, Asparaguas & Parmigiano (V) (GF)

Stuffed Butternut Squash, Pearl Barley & Herb Mix, Maple-Roasted Carrot, Brussels Sprouts, Red Cabbage, Roast Potatoes & Onion Gravy (VG)

DESSERTS

Seven Stars Christmas Pudding with Brandy Sauce (V) (GF)

Cinnamon & Ginger Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream

Festive Apple & Mulled Berry Crumble with Custard (V)

Vanilla Cheesecake, Forest Berry Coulis & Raspberry Sorbet (VG) (GF)

Cranberry & Hazelnut Chocolate Brownie with Vanilla Ice Cream

Key: V = Vegetarian • VG = Vegan • GF = Gluten Free

£10 DEPOSIT TOWARDS THE BOOKINGS.
SPECIAL OFFER FOR BOOKINGS MADE BEFORE OCTOBER 2026.
GET £20 VOUCHER TO USE TOWARDS THE BOOKING.

T/CS MINIMUM OF 8 PEOPLE DINING AND ADVANCE BOOKING ONLY.

PLEASE LET A MEMBER OF STAFF KNOW DURING BOOKINGS IF YOU HAVE ANY ALLERGIES
& DIETARY REQUIREMENTS.

(Dishes are prepared in busy kitchens containing all ingredients; We cannot guarantee any dish to be totally free from allergens.)

