



Appetizer

French onion soup topped with a smoked cheddar cheese croute. **gf**

Honey braised ham hock and leek terrine, plum chutney, toasted focaccia. **gf**

Smoked salmon and soft boiled egg placed on toasted English muffin glazed with a lobster infused hollandaise. **gf**

Roast garlic and rosemary portobello mushroom with baked halloumi, basil and pine nut pesto, balsamic dressing. **GF, V, vg**

Main Course

Roast breast of turkey served with roast potatoes, pigs in blankets, sage stuffing, honey roasted parsnips, carrots and shredded sprouts with chestnuts and bacon.

Festive nut roast available. **gf, v, vg**

Spiced butternut squash and tarragon risotto, toasted hazelnuts, blue cheese and black olive oil. **GF, V, vg**

Fillet of sea bass with panko king prawns, fine beans, rosti potato cake and Champagne cream sauce. **gf**

Beef braised in red wine, garlic and thyme potatoes, root vegetables, served with a chestnut suet dumpling. **gf**

Dessert

Christmas sticky toffee pudding with brandy sauce. **gf**

Warm almond tart with raspberry sauce and clotted cream. **GF, V, vg**

Festive Affogato al caffè (mince pie ice cream with espresso, amaretti crumb) **gf**

Sherry trifle with black cherries, chocolate sponge and toasted almonds. **GF**

2 courses £29.00

3 courses £35.00

MENU AVAILABLE 02/12/2025 UNTILL 30/12/2025
PRE ORDER REQUIRED

GF gluten free, gf can be gluten free, V vegetarian, vg can be vegan

