



FESTIVE MENU

28th November - 31st December

2 courses £31.00 per person / 3 courses £37.00 per person

1/2 portions are available for children for half the price. Full children's menu available.

STARTERS

Duck rilette, beetroot & fennel jelly served with toasted sourdough and pickled vegetables (GFa)

Salmon gravlax, charred baby gem, horseradish cream cheese mousse, warm bread (GFa)

Wild mushroom & thyme arancini, roasted pepper velouté, micro herbs (GF)(VE)

Chestnut & celeriac soup, crispy leeks, warm bread and butter (GFa)(VEa)

White crab meat & lemon pâté, mixed leaf salad and ciabatta crostini (GFa)

MAINS

Roast turkey with braised red cabbage, Brussels sprouts, maple-glazed carrots and parsnips, duck fat & herb-roasted potatoes, sausagemeat & cranberry stuffing, festive pigs in blankets and rich gravy (GFa)

Slow-cooked beef shin served with potato purée, sautéed kale, roasted carrots, pickled cabbage and rich gravy (GF)

Pan-fried salmon fillet served with spiced rice cake, Cajun fish sauce, roasted fennel & celery sticks, crispy kale (GF)

Roasted spiced butternut squash & chestnut pithivier served with maple-glazed carrot & ginger purée, braised red cabbage, fondant sweet potatoes and plant-based jus (GFa) (VE)

Braised pork ossobuco, roasted pumpkin & saffron risotto, with parsnip crisps and gremolata (GF)

DESSERTS

Traditional Christmas pudding served with brandy crème anglaise (GFa) (V)

Dark chocolate & passionfruit mousse, strawberry compote, vegan honeycomb crumb (GF)(VE)

Winter pavlova with winter berry compote, vanilla Chantilly cream, orange sorbet and decadent caramel sauce (GF) (V)

Cheese board with artisan biscuits, honeyed-walnuts, celery, grapes, red onion & blueberry chutney (GFa) (V)
£2.50 supplement

Steamed ginger pudding served with a rich banoffee sauce and coconut ice cream (V)

***If you have an allergy or intolerance, please speak to a team member before you order food or drink.**

Allergens: GF – Gluten free | GFa – Gluten free available | V – Vegetarian | VE – Vegan | VEa – Vegan available

Terms and conditions can be found on our website.



FESTIVE AFTERNOON TEA

£22.00 per person

£26.50 with fizz

FINGER SANDWICHES

All sandwiches served on bloomer bread

Turkey with pork & cranberry stuffing (GFa)

Pigs in blankets with brie and red onion & blueberry chutney (GFa)

Smoked salmon with cucumber & cream cheese (GFa)

Honey-roast spiced ham with wholegrain mustard (GFa)

SWEET TREATS

Christmas cake (V)

Chocolate brownie (GF)(V)

Mini winter berry pavlova (GF)(V)

Cranberry scone with clotted cream and jam (GFa)(V)

Available throughout December

Monday – Saturday 12pm - 5pm

Pre-book 24hrs in advance

*This menu is not available Boxing Day.

Vegetarian options available upon request

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