



Indulge in our festive menu—perfect for elegant winter gatherings with friends, family, and loved ones.

Starters

Chef's soup of the day, served with sourdough and real butter

VEO | GFO

Thai fishcakes with tamarind chutney GF

Spiced prawn & crayfish cocktail, buttered sourdough GFO

Mains

Roast turkey, sage stuffing, pigs in blankets, creamy mash, roast potatoes, and seasonal vegetables GFO

Braised feather blade of beef, creamy mash, seasonal greens, smoked bacon, mushroom & onion gravy GF

Pan-fried salmon fillet, squashed potatoes, tenderstem broccoli, chimichurri

Wild mushroom & root vegetable Wellington, sweet potato mash, seasonal greens VEO

Desserts

Sticky toffee pudding with gingerbread ice cream GF

Homemade crumble of the day, served with custard V

Christmas pudding, brandy sauce, chantilly cream GF

£18.00 ONE COURSE

£23.00 TWO COURSE

£28.00 THREE COURSE

• CHRISTMAS FAYRE MENU •