













Available 1st - 24th December **STARTERS**

Butternut squash and nutmeg soup served with rustic bread (vg)

Goat's cheese and walnut arancini with a redcurrant and orange sauce (n) (v)

Smoked salmon with a beetroot and horseradish potato salad, served with a goat's cheese crumb

Confit of chicken with an apple, celeriac and smoked cheese remoulade and roast chestnut (n)



Roast turkey roulade, filled with pork, apricot and sage stuffing, carrot purée, roast potatoes, roast parsnips, braised red cabbage, sprouts served with a sage infused gravy

Slow cooked shin of beef, horseradish mash, roast chestnut and stilton glaze pear served with a redcurrant and rosemary sauce

Grilled sea bream with a rosti potato, curly kale with a cream of shellfish and cider sauce

Vegetable wellington, carrot purée, roast potatoes, roast parsnips, braised red cabbage, sprouts with a sage infused vegetable gravy

DESSERTS

Traditional Christmas pudding with a brandy sauce or plant-based custard (n)

Baked cheesecake, winter berry compote and vanilla ice-cream

Apple and mincemeat crumble with a custard or plant-based custard (n)

Chocolate Baileys choux bun with a chocolate sauce

Terms and Conditions All dishes are subject to availability and our menu is subject to change. A non-returnable deposit and a pre-order is required for confirmation of all bookings. Deposits are £5 per person for our Christmas Festive Menu and £10 per person for our Christmas Day Menu. We require the full remaining payment for our Christmas Festive Menu seven working days before the event and the remaining payment for Christmas Day Menu no later than the 15th December. If for any reason you have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 72 hours in advance of booking. We reserve the right to charge in full for any cancellations or amendments made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We will not be accepting cheques. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with heath and safety and/or licensing regulations.

If you have a food allergy or intolerance, please let us know before ordering and ask for our allergy matrix. Not all ingredients are listed on the menu description. Although our teams are trained on allergen controls and take great care on the preparation and cooking of our dishes we cannot guarantee the total absence of allergens due to food being prepared and cooked in the same kitchen.





























