



Christmas

20TH TILL 24TH DECEMBER

AVAILABLE FROM 1ST DECEMBER FOR
PARTIES OF 10 OR MORE.

MENU

STARTERS

Butternut Squash and Apple Soup (GFO)(VGO)

Enjoy the comforting blend of roasted butternut squash and crisp apples, featuring a hint of sweetness. Served with crème fraîche and fresh house bread.

Winter Pear and Walnut Salad (GF)(VGO)

Savor poached winter pears, mixed greens, candied walnuts, and crumbled blue cheese, all dressed in a delightful honey vinaigrette.

Velvety Duck Liver Parfait

Indulge in our smooth duck liver parfait, accompanied by toasted brioche, cornichons, and zesty orange chutney.

MAIN COURSE

Roast Turkey

Savor tender slices of roast turkey with sage and onion stuffing, cranberry sauce, a pig in a blanket, and rich pan gravy. Accompanied by seasonal vegetables and roasted potatoes.

Herb-Crusted Salmon

Delight in a salmon fillet with a flavorful herb crust, served with lemon dill cream sauce, crushed new potatoes, and sautéed greens.

Portobello Stuffed Mushrooms (GF)(VGO)

Enjoy portobello mushrooms topped with caramelized onion, walnut, goats cheese and served with seasonal vegetables and roasted potatoes.

DESSERT

Christmas Pudding (VGO)

Savor a warm, fruity Christmas pudding drizzled with brandy sauce.

Traditional Christmas Trifle (GFO)

Enjoy layers of sponge cake, sherry-soaked fruit, custard, and whipped cream, garnished with cherries and slivered almonds.

Chocolate Yule Log

Treat yourself to a chocolate sponge cake rolled with chocolate ganache, served with vanilla ice cream.

2 COURSE £29

3 COURSE £34

VG = VEGAN
VGO = VEGAN OPTION
GF = GLUTEN FREE
GFO = GLUTEN FREE OPTION

