

2 COURSES £32

3 COURSES £35

Festive Menu

Starters

CELERIAC & TRUFFLE SOUP

GF* VG VE

SERVED WITH VEGAN SPREAD & TOASTED CIABATTA

STILTON CROQUETTE

VG

SERVED WITH PICKLED FENNEL, GOLDEN BEETROOT & BEETROOT PEARLS

SMOKED MACKEREL PATE

GF*

SERVED WITH HORSERADISH CREME FRAICHE, PICKLED FENNEL, DRESSED LEAVES
& TOASTED CIABATTA

BAKED CAMEMBERT

GF*

SERVED WITH CRANBERRY SAUCE, BUTTER & TOASTED CIABATTA

Main Courses

TURKEY ROAST

GF*

SERVED WITH ROAST POTATOES, PIGS IN BLANKETS, STUFFING & SEASONAL
VEGETABLES

BRAISED SHORT RIBS

GF

SERVED WITH CREAMY HORSERADISH MASH, SEASONAL VEGETABLES & RED WINE
JUS

ROASTED BUTTERNUT, MUSHROOM AND LEEK PARCEL

VG VE

SERVED WITH ROSEMARY AND GARLIC ROAST POTATOES, SEASONAL VEGETABLES
& VEGETARIAN GRAVY

PANFRIED MONKFISH

GF

SERVED WITH VEGETABLE RAGOUT, SAMPHIRE, DILL & CIDER BEURRE BLANC

Desserts

SPICED PUMPKIN CHEESE CAKE

VG

SERVED WITH VANILLA ICE CREAM & PUMPKIN SEED CARAMEL SHARD

CHOCOLATE TORTE

VG

SERVED WITH HONEY COMBE

CHRISTMAS PUDDING

VG

SERVED WITH SALTED CARAMEL SAUCE & VANILLA ICE CREAM

CRUMBLE OF THE DAY

GF VG VE

APPLE BASE CRUMBLE, SERVED WITH CUSTARD

THIS MENU IS AVAILABLE 1ST - 24TH DECEMBER 2025

TABLES MUST BE BOOKED IN ADVANCE WITH A PRE ORDER SUBMITTED AND A £5 PER HEAD DEPOSIT