



Festive Set Menu

Curried parsnip & coconut soup, shallot, parsnip bhaji (gf) (vg)
Homemade duck pastrami, date puree, chicory, & orange salad (gf)
Smoked salmon terrine, pink peppercorn & dill pickles (gf available)
Kale, chestnut & mushroom croquettes, spiced orange, cranberry & port puree (vg)



Traditional turkey, crushed potatoes, carrots & parsnips, pigs in blankets, sage & onion stuffing,
braised red cabbage, sprouts, bread sauce, cranberry sauce, gravy
Braised beef rib, creamed potatoes & mustardy carrots, sautéed cabbage, creamy mushroom sauce
Pan-fried sea bream, roasted new potatoes, green beans, crispy capers, dill & mustard dressing (gf)
Mushroom, squash & nut en croute, crushed potatoes, carrots & parsnips, sage & onion stuffing,
kale, sprouts, gravy (vg)



Christmas pudding, brandy cream (gf)
Pecan & chocolate meringue cake, boozy cherries, vanilla ice-cream (gf)
Ginger & almond cheesecake, mulled fruit compote (gf) (vg)
Cheese board, pickled pear, walnuts, crackers (Supplement £5)

3 course meal per person £35

2 course meal per person £28

*Due to the current economic climate we reserve the right to amend / substitute products if for any reason there are issues within our supply chain.
All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.
Full allergen information for food & drink is available upon request.
(gf) gluten-free, (v) vegetarian, (vg) vegan*