

Available 1st - 24th December

STARTERS

2 Courses £29.95 3 Courses £39.95

Spiced roast parsnip soup with rustic bread (vg)

Chicken, leek and apricot terrine warpped in bacon and served with an apple chutney and dressed leaves

Smoked mackerel with créme fraiche, apple, lemon and dill, served on sourdough

Wild mushroom and mozzarella arancini with a roasted pepper and chilli coulis with vegan parmesan shavings (vg)

MAINS

Traditional roasted turkey, port and cranberry stuffing, pigs in blankets, roast potatoes with seasonal vegetables, served with a red wine gravy

Mushroom and chestnut wellington, roast potatoes, seasonal vegetables with a rich vegeterian gravy (vg)

Fillet of seabream with a celeriac fondant, tender stem broccoli served with a saffron white wine sauce

Confit of duck leg, champ mash, braised cabbage with a blackberry jus

DESSERTS

Christmas pudding and brandy créme anglaise or a plant-based custard (n)

Baileys chocolate profiteroles drizzled with cream

White chocolate cheesecake with a raspberry coulis

Cheese selection with a winter chutney, crackers & grapes

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.

