



FESTIVE SET MENU

*Available Mondays to Thursdays 1st to 24th December
- & available all week for groups of 12 & over-
Group bookings are required to pay a £12.50 deposit pp
& a pre-order is required*

Groups may be seated at adjacent separate tables.

2 courses 24.00/ 3 courses 30.00

or with a veggie main course

2 courses 22.00/ 3 courses 28.00



STARTERS

AROMATIC BRAISED PORK BELLY, PICKLED APPLE & ROASTED SQUASH
squash purée, braising liquor jus

SMOKED HADDOCK, SPINACH & PEA FISHCAKES saffron & lemon aioli

CONFIT SEA TROUT, SKIN CRACKLING & HORSERADISH CRÈME FRAICHE
caper & cucumber pickle, lemon & herb focaccia

VEGAN CREAMY MUSHROOM GRATIN hazelnut, Parmesan & parsley crumb, rocket

MAIN COURSES

ROAST TURKEY BREAST & BRAISED LEG, ROAST POTATOES,
BACON WRAPPED SAUSAGE MEAT STUFFING & TURKEY GRAVY
roasted root vegetables, sautéed sprouts, kale & chestnuts, braised red cabbage

GAME DUO: PAN ROASTED PHEASANT BREAST & MINI PORT & GAME PIE
tarragon polenta mash, wild mushrooms & sprouts, parsnip purée, port jus

PAN-ROASTED SALMON LOIN, TENDERSTEM BROCCOLI & SPINACH,
FONDANT POTATO & PEA PURÉE dill cream sauce

LENTIL WELLINGTON, BRAISED RED CABBAGE & ROAST POTATOES
sautéed sprouts, kale & chestnuts, redcurrant gravy

ROASTED CAULIFLOWER 'STEAK', BRAISED PUY LENTILS & ROMESCU SAUCE
cauliflower & chilli purée, pomegranate herb salad

DESSERTS

RUM & RAISIN CHEESECAKE, BOOZY RAISINS & CHOCOLATE SAUCE
dulce de leche

DOUBLE CHOCOLATE BROWNIE toffee sauce, clotted cream ice cream

APPLE & BERRY FRANGIPANE, APPLE MOUSSE & BERRY SORBET
apple crisp, brandy snap

WARM GINGER CAKE, CARAMEL SAUCE & CONFIT CLEMENTINE
vegan Chantilly cream

CHEESE TRIO assorted biscuits, walnut mini-loaf, grapes, fruit chutney £2.00 supplement

Game dishes may contain shot & even filleted/pitted items may contain bones, stones or similar.

We don't list all ingredients so please inform us of allergies/ preferences.

