



FESTIVE MENU

£24.95 - 2 COURSES

£29.95 - 3 COURSES

STARTERS

Seasonal Winter Vegetable Broth with a Warm Bread Roll (GF available)

Terrine of Ham Hough with Baby Capers, Piccalilli and Toasted Brioche (GF available)

Hot Smoked Salmon Salad with Mangetout, Cherry Tomatoes and a Saffron Dressing

Deep Fried Brie with Cranberry Sauce, Toasted Walnuts and Winter Leaves

MAINS

Traditional Roast Turkey with all the Trimmings, served with Mashed (GF available)
& Roast Potatoes, Roast Winter Vegetables & a Red Wine Jus

Beef Daube Braised in Red Wine with Honey Roast Chantenay Carrots,
Caramelised Red Onion and Creamy Mash Potatoes

Blackened Cod with Ratatouille, Crushed New Potatoes, Spinach and a Cajun Butter

Butternut Squash, Lentil & Almond Wellington with Roast Potatoes & Roast Vegetables (Vegan)

DESSERTS

Apple & Cinnamon Crumble with Custard

Christmas Pudding with Brandy Sauce and Rum & Raisin Ice Cream

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream

Vanilla Cheesecake with Mulled Wine Fruit Compote (Vegan available)

AVAILABLE FROM THURSDAY 20TH NOVEMBER - 24TH DECEMBER 2025