

Christmas Menu 2024

To Begin

Celeriac Soup

Basil oil croutons

Home smoked Salmon Fillet

Horseradish cream & watercress garnish

Game & Prune Terrine

Maple syrup glazed nuts and toasted focaccia

Leek & Wild Mushroom Arancini (vegan)

Aioli salad garnish

Main Event

Roast Turkey Parcel

*Filled with pork stuffing and cranberries wrapped in bacon
pigs in blankets, goose fat roast potatoes
Festive vegetables & red wine & cranberry gravy*

Confit duck leg

Dauphinoise potato, festive red cabbage orange & pomegranate sauce

Fillet of Sea Bass

Asparagus risotto – truffle oil

Vegan – Beetroot Wellington (vegan)

*Rich Tomato Coulis
Lyonnaise potatoes, festive vegetables*

To Finish

Traditional Christmas pudding

Brandy sauce

Chocolate & Orange Mousse –

*Brandy-soaked cherries
Crème fraiche*

Mince meat & Apple Crumble (vegan)

Vanilla Ice Cream

Cheese slate

Trio of local cheese served with & crackers

2 courses £27.50

3 courses £32.95

*Available evenings only (excluding Sundays & Mondays)
from the 3rd of December, pre-orders only.*

Dining for parties of up to 22

Please ask if you would like this menu for lunch (minimum of 6 guests)