



FESTIVE DINING

- 2 COURSE £28.00 - 3 COURSE £33.50 -

Available 15th Nov - 23rd Dec 2023 with advanced booking & pre-order only.
Fridays & Saturdays from 4pm - three course option only. Not available Sundays.

STARTERS

ROASTED TOMATO SOUP (v)

Pesto crème fraîche, garlic ciabatta

CHICKEN & VEGETABLE SPRING ROLL

Peanut salad, sweet chilli dipping sauce

WILD MUSHROOMS ON TOAST (v)

Crème fraîche sauce, truffle, parmesan

PRAWN COCKTAIL

Seafood sauce, dressed salad, brown bloomer

DEEP FRIED BRIE WEDGES (v)

Truffle oil, parmesan, cranberry ketchup

MAINS

ROASTED TURKEY

Rosemary roast potatoes, carrot purée, roasted root vegetables, maple glazed sprouts, winter greens, pig in blanket, sage, onion & sausage stuffing, turkey gravy

BRAISED BEEF WELLINGTON

Buttered leek & parsley mash, roasted carrot, cauliflower & cheddar purée, crispy kale, beef sauce

FESTIVE BEEF BURGER

Maple glazed smoked bacon, deep fried brie, cranberry ketchup, gherkins, brioche bun, house fries, slaw

SMOKED CHEESE, SWEET POTATO &

BEETROOT PARCEL (ve)

Rosemary roast potatoes, carrot purée, roasted root vegetables, maple glazed sprouts, winter greens, sage & onion stuffing, cider & sage gravy

GARLIC ROASTED CHICKEN

Creamy mushroom, pea, spinach & caramelized onion fricassee, baby roasted potatoes, pancetta, chicken & thyme sauce

PAN FRIED COD

Crispy potato scallop, crushed minted peas, chip shop curry sauce

DESSERTS

CHRISTMAS PUDDING

Brandy sauce, rum & raisin ice cream

APPLE CRUMBLE CHEESECAKE

Vanilla baked cheesecake, apple & cinnamon compote, oat crumb, vanilla ice cream

MULLED BERRY PAVLOVA

Macerated strawberries, blackberries & raspberries, Chantilly cream, fresh mint

STICKY TOFFEE PUDDING

Orange & Cointreau butterscotch sauce, fresh clotted cream

CHILDREN UNDER 10

- 2 COURSE £14.50 • 3 COURSE £19.00 -

STARTERS

ROAST TOMATO SOUP (v)

Baked bread & butter

CHIPOLATA SAUSAGES

Ketchup dip

MAINS

ROASTED TURKEY

Rosemary roast potatoes, roasted root vegetables, winter greens, pig in blanket, sage, onion & sausage stuffing, gravy

SMOKED CHEESE, SWEET POTATO &

BEETROOT PARCEL (ve)

Rosemary roast potatoes, roasted root vegetables, winter greens, sage & onion stuffing, gravy

DESSERTS

STICKY TOFFEE PUDDING (v)

Butterscotch sauce, vanilla ice cream

ICE CREAM & FRESH BERRIES (v)

Two scoops

A £10pp non-refundable deposit is required to secure bookings - payable online only within 7 days of initial enquiry. All guests must dine from the "Festive Dining" menu. A full food pre-order is required 7 days prior to your booking date. A discretionary service charge will be added to all bills.

Please make us aware of any allergies or intolerances upon booking



CHRISTMAS DAY

- 4 COURSE CHRISTMAS LUNCH £85.00 -

Available 25th Dec 2024 with advanced booking & pre-order only

CANAPE

WHIPPED GOATS CHEESE CROSTINI (V)

Cranberry, mint & roasted pistachio, garlic crostini

STARTERS

CHICKEN LIVER PARFAIT

Orange, Cointreau & pink peppercorn butter, red onion marmalade, toasted brioche

ROASTED BUTTERNUT SQUASH SOUP (v)

Chilli crème fraiche, whipped butter, garlic ciabatta

SMOKED SALMON

Lemon crème fraiche, dill oil, pickled shallots, capers, toasted granary bloomer

MAINS

ROASTED TURKEY

Rosemary roast potatoes, carrot purée, roasted root vegetables, maple glazed sprouts, winter greens, pig in blanket, sage, onion & sausage stuffing, turkey gravy

FOREST MUSHROOM, BRIE & ROASTED SQUASH EN CROUTE (v)

Rosemary roast potatoes, carrot purée, roasted root vegetables, maple glazed sprouts, winter greens, sage & onion stuffing, gravy

PAN FRIED COD

Chanterelle mushrooms, kale, parsnip purée, hazelnuts, garlic roasted potato, herb oil, chicken jus

DESSERTS

CHOCOLATE & CHERRY CHEESECAKE (v)

Amarena cherries, milk chocolate, vanilla cream

CHRISTMAS PUDDING (v)

Brandy sauce, rum & raisin ice cream

TROPICAL FRUIT PAVLOVA (v)

Mango, pineapple & passionfruit salsa, lime yoghurt, Solero sauce

CHILDREN UNDER 10

3 COURSE LUNCH: £45.00

ROAST TOMATO SOUP, ROAST TURKEY, STICKY TOFFEE PUDDING

TABLE BOOKINGS TAKEN BETWEEN 12-4:30PM. LAST ORDERS 6PM.
TABLES ALLOCATED FOR 2-2.5 HOURS DEPENDING ON SIZE & AVAILABILITY.

A £10pp non-refundable deposit is required to secure bookings - payable online only. Full balance & pre-order is required by Dec 1st. From Dec 1st onwards all reservations are non-refundable & non-transferable.

A discretionary service charge will be added to all bills

Please make us aware of any allergies or intolerances upon booking

VEGAN MENU

FESTIVE DINING

STARTERS

ROASTED TOMATO SOUP

Garlic ciabatta

WILD MUSHROOMS ON TOAST

Truffle oil

MAIN

SMOKED CHEESE, SWEET POTATO & BEETROOT PARCEL

Rosemary roast potatoes, carrot purée, roasted root vegetables, maple glazed sprouts, winter greens, sage & onion stuffing, cider & sage gravy

DESSERTS

CHOCOLATE BROWNIE

Vanilla ice cream & fresh berries

VANILLA ICE CREAM & FRESH BERRIES

Two scoops

NEW YEARS EVE

SHARING BOARD

ROSEMARY FOCACCIA, GARLIC OIL & BALSAMIC, LEMON MARINATED OLIVES

STARTER

CONFIT BAKED POTATO

Caper & sun-blushed tomato salsa, herb oil

MAIN

FOREST MUSHROOM, BUTTERNUT SQUASH & SPINACH PARCEL

Roasted root vegetables, herb potatoes, truffle sauce

DESSERTS

CHOCOLATE BROWNIE

Vanilla ice cream & fresh berries

VANILLA ICE CREAM & FRESH BERRIES

Three scoops

CHRISTMAS DAY

CANAPE

CURRIED CAULIFLOWER FRITTER

Salt & vinegar

STARTER

ROASTED BUTTERNUT SQUASH SOUP

Garlic ciabatta

MAIN

FOREST MUSHROOM & ROASTED SQUASH EN CROUTE

Rosemary roast potatoes, carrot purée, roasted root vegetables, maple glazed sprouts, winter greens, sage & onion stuffing, gravy

DESSERTS

CHOCOLATE BROWNIE

Vanilla ice cream & fresh berries

VANILLA ICE CREAM & FRESH BERRIES

Three scoops

KIDS FESTIVE DINING (U10'S)

STARTERS

ROASTED TOMATO SOUP

Baked bread

MAIN

SMOKED CHEESE, SWEET POTATO & BEETROOT PARCEL

Rosemary roast potatoes, roasted root vegetables, winter greens, sage & onion stuffing, gravy

DESSERTS

CHOCOLATE BROWNIE

Vanilla ice cream & fresh berries

VANILLA ICE CREAM & FRESH BERRIES

Two scoops

PLEASE NOTIFY US OF ANY DIETARY OR ALLERGY REQUIREMENTS WHEN ENQUIRING.
PRICINGS AND T&C'S AS PER OUR FULL FESTIVE MENU.

GLUTEN FREE MENU

FESTIVE DINING

STARTERS

ROASTED TOMATO SOUP (ve)

Pesto crème fraiche, garlic bread

WILD MUSHROOMS ON TOAST (v)

Crème fraiche sauce, truffle, parmesan

PRAWN COCKTAIL

Seafood sauce, dressed salad, bread

MAINS

ROASTED TURKEY

Rosemary roast potatoes, carrot purée, roasted root vegetables, maple glazed sprouts, winter greens, turkey gravy

GARLIC ROASTED CHICKEN

Creamy mushroom, pea, spinach & caramelised onion fricassee, baby roasted potatoes, pancetta, chicken & thyme sauce

FESTIVE BEEF BURGER

Maple glazed smoked bacon, grilled brie, cranberry ketchup, gherkins, fries, slaw

DESSERTS

MULLED BERRY PAVLOVA

Macerated strawberries, blackberries & raspberries, Chantilly cream, fresh mint

CHOCOLATE BROWNIE (v)

Vanilla ice cream & fresh berries

NEW YEARS EVE

PROSECCO ARRIVAL

SHARING BOARD

BAKED BREAD, GARLIC OIL & BALSAMIC,
LEMON MARINATED OLIVES

STARTER

CONFIT DUCK

Braised orzo, house greens, smoked pancetta, pearl onions, meat reduction

CONFIT BAKED POTATO

Crème fraiche, caper & sun-blushed tomato salsa, herb oil

MAIN

8OZ FILLET STEAK

Dauphinoise potatoes, glazed winter vegetables, Diane sauce

DESSERTS

ETON MESS PAVLOVA

Baked pavlova, macerated berries, raspberry sauce, Chantilly cream, raspberry ripple ice cream

CHOCOLATE BROWNIE (v)

Vanilla ice cream & fresh berries

4 COURSE CHRISTMAS DAY LUNCH

CANAPE

WHIPPED GOATS CHEESE CROSTINI (v)

Cranberry, mint & roasted pistachio, garlic crostini

STARTERS

ROASTED BUTTERNUT SQUASH SOUP (v)

Chilli crème fraiche, bread & whipped butter

SMOKED SALMON

Lemon crème fraiche, dill oil, pickled shallots, capers, toasted bread

MAINS

ROASTED TURKEY

Rosemary roast potatoes, carrot purée, roasted root vegetables, maple glazed sprouts, winter greens, turkey gravy

PAN FRIED COD

Chanterelle mushrooms, kale, parsnip purée, hazelnuts, garlic roasted potato, herb oil, chicken jus

DESSERTS

CHOCOLATE BROWNIE

Vanilla ice cream & fresh berries

TROPICAL FRUIT PAVLOVA (v)

Mango, pineapple & passionfruit salsa, lime yoghurt, Solero sauce

KIDS FESTIVE DINING (U10'S)

STARTERS

ROASTED TOMATO SOUP

Baked bread & butter

MAIN

ROASTED TURKEY

Rosemary roast potatoes, roasted root vegetables, winter greens, pig in blanket, sage, onion & sausage stuffing, gravy

DESSERTS

CHOCOLATE BROWNIE

Vanilla ice cream & fresh berries

VANILLA ICE CREAM & FRESH BERRIES

Two scoops

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PRICINGS AND T&C'S AS PER OUR FULL FESTIVE MENU.