



## FESTIVE DINING

- 2 COURSE £28.00 - 3 COURSE £33.50 -

Available 15th Nov - 23rd Dec 2024 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

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## CHILDREN UNDER 10

### 3 COURSE LUNCH: £45.00

ROAST TOMATO SOUP, ROAST TURKEY, STICKY TOFFEE PUDDING

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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

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