



Christmas Feast

Saturday 29th November – Wednesday 24th December

To Start

French onion soup, cheddar crostini (V) (VG option) (GF Option)
Potted camembert, apple and ale chutney, ciabatta (V) (GF option)
Smoked salmon pate, toasted crumpet, grapefruit and dill dressing (GF option)
Pigs in blanket, parsnip puree, hot honey (GF)
Beef carpaccio, crispy capers, grana Padano, pesto dressing (N) (GF)

The Main Event

Turkey breast, pig in blanket, sausage and chestnut stuffing, roast potatoes, seasonal vegetables (GF) (N)
Roasted butternut risotto, spinach, goat's cheese, sage oil, pumpkin seeds (V) (VG option) (GF)
Pan roasted salmon, truffle mash, spinach, wild mushroom sauce (GF)
Slow cooked beef brisket, smoked mash, honey roast carrots and parsnips, red wine sauce (GF)
Confit duck leg, potato gratin, French peas, port sauce (GF)

To Follow

Christmas pudding, brandy cream (GF Option) (VG Option)
Chocolate and coffee mousse, shortbread
Sticky toffee pudding, toffee sauce, vanilla ice cream
Coconut panna cotta with mango (GF) (DF)
Cheese board, oat cakes, chutney (GF option)

To Finish

Coffee and homemade shortbread

3 courses £39 / 2 courses £32

Children 12yrs and under half price

Christmas cracker included.

Booking and pre-order essential. Please contact us directly for availability. We ask for £10 per head deposit upon booking.

If you have any allergies or intolerances, please let us know so that we can advise you on suitable dishes.

GF = Dish has no gluten containing ingredients. DF = Dairy free. GF option = Gluten free bread / crackers available upon request.

VG = Vegan. VG option = This dish can be amended, please let us know when you pre-order.



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