

Christmas Feast

Available from 25th November – 24th December

To Start

Butternut soup, chive crème fraiche, pumpkin seeds (V) (GF option) (VG option)

Potted ham hock, pineapple relish, toasted ciabatta (DF) (GF option)

Gin cured salmon (Gravlax), potato salad, mustard and dill sauce (GF)

Grilled pigeon breast, chorizo, little gem, red wine dressing (GF) (DF)

Deep fried breaded brie, cranberries and hazelnuts (V) (N)

The Main Event

Roast turkey breast with all the trimmings (GF) (DF)

Roast potatoes, seasonal vegetables, pig in blanket, chestnut and sausage stuffing, cranberry sauce, turkey gravy

Slow braised ox cheek, potato gratin, roasted root vegetables, red wine sauce (GF)

Twice cooked pork belly, mash, spiced red cabbage, apple sauce (GF)

Pan roasted salmon, roasted baby potatoes, sauteed broccoli with sesame, white wine sauce (GF)

Puy lentil, chick pea and red pepper wellington, sweet potato fries, spiced tomato sauce (VG)

To Follow

Christmas pudding, brandy cream (GF option) (VG option)

Treacle tart, citrus mascarpone

Vanilla cheesecake, berry compote

Chocolate brownie, salted caramel ice cream, candied hazelnuts (GF) (N)

Cheese board, dried fruit and nuts, crackers (N) (GF option)

To Finish

Coffee and homemade shortbread

3 courses £37 / 2 courses £30 Children 12yrs and under half price

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

We ask for £10 per head deposit upon booking with the balance due by Monday 4th December.

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.

