



Christmas FayreMenu

2026 STARTERS

Roasted Butternut squash soup, soured cream and warm ciabatta.(GFA)

Breaded camembert rounds, cranberry sauce and watercress salad.(V)

Smoked salmon, herb cream cheese, shallots, capers and brown bread.(GFA)

Chicken liver pâté, stone fruit chutney and toasted brioche.

MAINS

Turkey Roulade, Fondant potato, parsnip honey puree, roasted carrots and sprouts served with gravy and cranberry sauce.

Crispy pork belly, roasted celeriac fondant, charred hispi cabbage, apple and quince puree and gravy.(GF)

Roasted cod, rattatoile, sauteed new potatoes, herb dressing and rocket salad.
(GF)

Vegan mushroom wellington, pomme puree, roasted carrot, charred hispi cabbage and gravy.(V, Ve)

DESSERTS

Christmas pudding with brandy sauce.(V)

Crème brûlée with raspberry and mint.(V,GF)

Sticky Toffee Pudding served with custard.(V)

Warm Chocolate brownie served with ice cream.(V, VeA, GF)



Price

1 Course £26

2 Course £29

3 Course £35