



Christmas Feast

Available from 26th November – Christmas Eve and Boxing Day

To Start

Broccoli soup, stilton croutons (V) (GF / VG option)
Baked Cornish brie, spiced cranberry sauce, crostini (V) (GF option)
Duck, pork and pistachio terrine, pickled cherries, soda bread (N) (GF option)
Swedish prawn cocktail, crème fraiche and dill sauce, breadsticks (GF option)
Mushrooms on toasted brioche, grana Padano shavings, truffle oil, pea shoots (V)

The Main Event

Roast turkey breast with all the trimmings (GF)
Roast potatoes, seasonal vegetables, pig in blanket, chestnut and sausage stuffing, cranberry sauce, turkey gravy
Twice cooked pork belly, mash, port braised red cabbage, apple sauce (GF)
Herb crusted cod loin, new potatoes, spinach, lemon butter (GF option)
Slow cooked lamb shoulder, Boulangère potatoes, green beans, red wine sauce (GF)
Butternut, spinach and cashew nut wellington, roast potatoes, smoked tomato sauce (VG) (N)

To Follow

Christmas pudding, brandy cream (GF / VG option)
Warm chocolate brownie, vanilla ice cream (GF)
Vanilla crème brulee, shortbread biscuit
Orange and apricot bread and butter pudding, pouring cream
British cheese board, dried fruit and nuts, crackers (N) (GF option)

To Finish

Coffee and homemade shortbread

£28 per adult

£14 per child up to 12 years

As per Government restrictions we are taking booking for up to six people.

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. GF option = Gluten free bread / crackers available upon request. VG = Vegan

