



CHRISTMAS

MENU 2024

Two Courses £ 32.95

Three Courses £37.95

Duck Liver Pate, Toasted Brioche

Cranberry & Red Onion Chutney

Prawn Bisque, Orange & Lemongrass King Prawn

Garlic Toast

Baked Feta & Caramelised Onion Filo

Toasted Walnut, Hot Honey (V)

Rolled Turkey Breast

Served With

Cauliflower Cheese Puree, Roast Potatoes, Herbed Greens, Braised Red Cabbage, Creamed Leeks, Roasted Carrot, Roasted Beetroot, Black Pudding & Apple Stuffing, Bone Marrow Sprouts, Pigs In Blankets, Sourdough Bread Sauce

Dry Aged Topside Of Beef

Served With

Cauliflower Cheese Puree, Roast Potatoes, Herbed Greens, Braised Red Cabbage, Creamed Leeks, Roasted Carrot, Roasted Beetroot, Black Pudding & Apple Stuffing, Bone Marrow Sprouts, Pigs In Blankets, Yorkshire Pudding

Root Vegetable & Goats Cheese Tart (V)

Served With

Cauliflower Cheese Puree, Roast Potatoes, Herbed Greens, Braised Red Cabbage, Creamed Leeks, Roasted Carrot, Roasted Beetroot, Butternut Squash & Sage Stuffing, Buttered Walnut Sprouts, Figs In Blankets

Gingerbread Chocolate Tart, Rum Chantilly Cream

Eggnog Panna Cotta, Berry Coulis, Nutmeg Wafer

Mulled Wine Gelato

Our menu is made fresh in our upstairs kitchen, please let us know if you have any food allergies or require a vegan alternative as they can be catered for.

A discretionary 10% service charge is added to the bill and shared amongst all staff working that day.