

Festive Dining

An intimate meal in a charming festive setting

Join us this winter for a very special dining experience. Celebrate the season with a magnificent three-course meal, with all the trimmings you could wish for. Whether it's a dinner for two or a feast for the family, our festive dining experience is sure to be to everyone's taste.

£25 per person - Add a half bottle of house wine for £10*

Starters

Duck, pork & port pâté,
plum & apple chutney,
toasted sourdough

Roast cauliflower & white
bean soup, rosemary oil
(V)

Prawn & cucumber
cocktail, Marie Rose
sauce, brown bread

Roast beet & butternut
salad, Goats' cheese,
rocket (V)

Main Course

Roast turkey, sausage
wrapped in bacon,
sage, onion &
cranberry stuffing,
pan roast gravy

Spinach, field mushroom
& garlic Wellington,
balsamic & thyme
gravy (V)

Baked salmon fillet, leek
& potato cake, tarragon
cream sauce

Slow cooked beef,
red wine, baby onions,
mushrooms, herb mash

Dessert

Traditional Christmas
pudding & spiced rum
sauce (V)

White & dark chocolate
roulade, espresso cream

West Country Brie &
mature Cheddar, red
onion marmalade,
grapes, biscuits

Steamed date &
marmalade pudding,
toffee sauce,
sweet cream

*Based on two people sharing a full bottle of house wine.

A £10 deposit per person is required at the time of booking to secure your place. All deposits are non-refundable and non-transferable except in the event of government restrictions leading to us being unable to operate the event; in this instance deposits will be refunded. Further terms and conditions are available upon request.

For allergen information, please refer to first page.

Festive Lunch

This Christmas we could all use something traditional, so join us Monday to Saturday for a three-course festive lunch with all the trimmings.

£20 per person - Add a half bottle of house wine for £10*

Starters

Duck, pork & port pâté,
plum & apple chutney,
toasted sourdough

Tomato & basil soup,
rustic roll (v)

Roast beet & butternut
salad, Goats' cheese &
rocket (v)

Main Course

Roast turkey, sausage
wrapped in bacon,
sage, onion &
cranberry stuffing,
pan roast gravy

Spinach, field mushroom
& garlic Wellington,
balsamic & thyme
gravy (V)

Baked salmon fillet, leek
& potato cake, tarragon
cream sauce

Dessert

Traditional Christmas
pudding & spiced rum
sauce (V)

White & dark chocolate
roulade, espresso cream

West Country Brie &
mature Cheddar, red
onion marmalade,
grapes, biscuits

*Based on two people sharing a full bottle of house wine.

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