

CHRISTMAS MENU

Roasted Butternut Squash Soup 🌾 🍃 £7.50
Sage oil

Pressed Ham Hock Terrine £9.50
With spiced pear chutney and toasted brioche

Traditional Prawn Salad £9.50
Marie rose sauce

Smoked Salmon £10.00
King prawns & rocket salad

Baked Goats Cheese & Caramelised Onion Tart £12.00



Roast Turkey £17.00
Chipolata, sage and cranberry stuffing

Fillet of Salmon £19.50
Leek cream sauce

Roasted Vegetable Wellington 🍃 £18.00

Slow Braised Feather Blade of Beef 🌾 £21.50
Red wine jus

Sweet Potato, Gruyère Cheese & Confit Shallot Tart £16.50
Mascarpone sauce and root vegetables

All served with roast potatoes, parsnips, carrots and sprouts



Traditional Christmas Pudding 🍃 £8.00
Brandy sauce

Baileys Brûlée £8.00
Raspberries and shortbread biscuit

Glazed Lemon Tart 🌾 🍃 £9.00
Cherry coulis and chantilly cream

Chocolate Cheesecake 🍃 £9.00
Orange compote

Chocolate Truffle Torte £9.00
With stewed kumquats and chantilly cream

🍃 Vegetarian | 🍃 Vegan | 🌾 Non-Gluten Containing Ingredients | EU Food allergen information contained within menu items is available via a team member | *All weights are approximate prior to cooking. | All prices are in pound sterling. | All prices include VAT at the current rate. | A discretionary 10% service charge will be added to your bill, if you feel we have not met your expectations, please let us know and we will deduct this charge. FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. Menu descriptions may not include all ingredients and alcohol may be present in some dishes. | CALORIES: Adults need around 2000 kcal a day.