



Christmas Menu

1st December – 24th December
2 course £24.95 3 course £29.95
Bookings Only

Starters

Carrot and Coriander Soup (V) (GFO)
warm bread and butter

Smoked Salmon and Crayfish Timbale (GF)
zesty horseradish cream, rocket

Garden Pea Marjoram and Cider Risotto
parmesan, micro herbs

Mains

Butter Roasted Turkey Saddle (GFO)
roast potatoes, creamy mash, Yorkshire pudding, rich gravy

Braised Blade of Beef (GFO)
honey glazed vegetables, fondant potato, brandy infused jus

Wild Mushroom, Chestnut and Ale Pie (VG)
mashed potatoes, maple syrup glazed root veg, vegan gravy

Swordfish Supreme (GF)
buttered new potatoes and samphire, lemon, parsley and caper butter

Desserts

Traditional Christmas Pudding
brandy sauce

Toasted Ginger Loaf Cake (VGO) (GFO)
caramelised strawberries and ice cream

Selection of Cheese and Biscuits (supplement)
celery and grapes

(V) Vegetarian (VG) Vegan (GF) Gluten Free (VGO) Vegan Option (GFO) Gluten Free Option

Full allergen information is available on request – Please speak to a team member
Our dishes are prepared in kitchen where nuts and gluten are present as well as other allergens; we cannot guarantee that any food items are completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu description does not list all ingredients. Please advise the team of any dietary requirements before ordering. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. Temporary product substitutions may be required which can affect the calorie content.