



CHRISTMAS MENU

Served Monday to Saturday 28th November– 24th December 2025
For Prior Bookings Only

2 Courses £27.00

3 Courses £32.00

STARTERS

Homemade Cream of Mushroom Soup (V) (VE) garlic croutons & warm ciabatta.

Homemade Ham Hock Terrine (GF* ask re bread) apple & ale chutney, crisp ciabatta.

Beetroot Cured Salmon Gravlax (GF*) with a lemon caper chive dressing & duo of beetroot.

Griddled Halloumi (V) (GF) on a bed of roasted medley of vegetables, drizzled with herb oil & balsamic glaze.

MAINS

Traditional Roast Turkey (GF*) fondant potato, pig in blanket, sage, onion & sausage meat stuffing, rich gravy & bread sauce.

Pan Seared Crispy Confit Duck Leg (GF) dauphinoise potato, red cabbage, mulled wine gravy.

Festive Smashed Burger topped with Camembert, Bacon and Cranberry in a seeded bun, with skinny fries.

Beetroot and Butternut Squash Wellington (V) (VE) chunky beetroot & butternut squash in a sweet and sharp balsamic chutney, wrapped in a golden baked puff pastry lattice with shortcrust pastry base.

Pan Seared Fillet of Salmon (GF*) on a bed of new potatoes, caper and white wine sauce.

Mediterranean Vegetable Tart (VE) (V) beetroot walnut salad & sweet potato fries.

DESSERTS

Traditional Christmas Pudding with Brandy sauce.

Homemade White Chocolate Cherry and Kirsch Cheesecake.

Vanilla Crème Brûlée Salted Caramel Walnut Brittle (GF).

Chocolate Trillionaires Tart with Berry Coulis (V) (VE).

Traditional Cheese Board, Grapes & Chutney £5.00 per person supplement.