



Festive Menu

Menu available from Friday the 29th of November

For bookings over 6 people:

2-courses | 30 per person

3-courses | 37.50 per person

Starters

Roasted tomato and red pepper soup, basil oil, bread roll | g, gfo

Smoked salmon and spinach roulade, crème fraiche, baby leaves | f, d

Chicken and ham terrine, sourdough, tarragon mayonnaise | g, e, gfo

Butternut and sage arancini, butternut squash hummus | vg

Mains

Roast turkey breast, pig in blanket, chestnut stuffing, roast potatoes, roast parsnip, gravy | n

Pork belly, fondant potato, fine green beans, cider sauce | d

Pan fried salmon, crushed new potatoes, tenderstem broccoli, seafood bisque | f, m, d

Root vegetable Wellington, roast potatoes, roast parsnip, red pepper sauce | g, vg

Served with family service vegetable medley

Desserts

Christmas pudding, brandy sauce | g, d, gfo, vgo

Bread and butter pudding, crème Anglaise | g, d

Spiced orange and cranberry cheesecake | d

Billionaires chocolate tart, salted caramel sauce | d

Add Tea / Coffee & Mince Pies | 5.50 per person

If you have any allergies or dietary requirements please speak to a member of staff

Gluten - g | Crustaceans - c | Eggs - e | Fish - f | Molluscs - m | Soybeans - s | Peanuts - p | Nuts - n | Milk - d
Celery - cy | Mustard - md | Sesame seeds - ss | Sulphites - sp | Lupin - l | Vegetarian - v | Vegan - vg | Gluten free - gf
Vegan option available - vgo | Gluten free option - gfo | Pescatarian option available - psc