



Festive Menu

For bookings over 6 people
2 courses 32 | 3 courses 38

STARTER

White onion & thyme soup, cheese scone
Chicken liver parfait, spiced onion jam, toasted brioche, cherry gel | gfo
Oak-smoked salmon, horseradish cream, treacle soda bread | gfo
Spring onion & cheese croquettes, chilli jam | gf

MAIN COURSE

Traditional roast turkey, pigs in blanket, apricot & chestnut stuffing,
roast potatoes, roast parsnips, roast carrots, gravy | gf
Slow cooked blade of beef, herb crust, horseradish mash, glazed carrots
Roast salmon, pickled cranberries, dill parsley & pistachio,
confit potato, braised fennel
Roasted butternut squash, chestnut thyme & sage, festive jalousie,
pickled red cabbage

DESSERT

Traditional Christmas pudding, brandy sauce | v, gf
Dark chocolate marquise, raspberry gel, maple honeycomb, chocolate soil | gf
Strawberry artichoke roll, custard & nutmeg tart
Cheddar, Stilton, Brie, curried peach chutney, crackers

If you have any allergies or dietary requirements please speak to a member of the team
Vegetarian – v | Vegan – vg | Vegan option available - vgo | Gluten free - gf | Gluten free option - gfo