

CHRISTMAS MENU

LUNCH £23pp (BEFORE 5PM) | DINNER £28pp (AFTER 5PM)
AVAILABLE FROM 21ST NOVEMBER - 24TH DECEMBER

Starters

ARDENNES PATE WITH CHORIZO

Cornichons, caramelised red onion and sourdough toast

POTTED CRAB & MELBA TOAST

Cucumber & spring onion salad and fresh lemon

ROSEMARY & GARLIC CRUSTED BRIE V

Deep-fried, served with beetroot chutney and frisée salad

CURRIED CARROT & BUTTERBEAN SOUP V

Crispy carrot and fresh bread & butter
(Gluten Free Bread is available on request)

Mains

VENISON & RED WINE SAUSAGES

Bubble & squeak, braised red cabbage and caramelised red onion gravy

BAKED FILLET OF HADDOCK (GF)

Smoky butter bean cassoulet, crispy kale and hop salt

ROAST BRITISH TURKEY

Roast potatoes, braised red cabbage, honey glazed sprouts, pigs in blankets, stuffing, red wine gravy and cranberry sauce
(Gluten Free Turkey or Vegetarian Roasts are available on request)

MUSHROOM, SPINACH & CRANBERRY TART V

Sweet potato mash, roasted shallots, mustard savoy cabbage, crispy kale and red wine gravy

Desserts

PEANUT AND CARAMEL TART (GF)

Whipped cream

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce or vanilla custard

KEYLIME PIE

Lime crème fraîche

CHOCOLATE POT

Raspberry compote, orange polenta biscuit

Additional Extras

TEAR & SHARE CIABATTA TO START V £5.95

Stuffed with chestnut butter and topped with melted blue cheese

BRITISH CHEESE BOARD TO FINISH V £4.95pp

Selection of cheeses, crackers & chutneys

V Indicates vegetarian dishes. Some dishes may contain or have traces of nuts. Please ask a team member for our list of allergens

Terms and conditions apply. Please see website for more details.

CHRISTMAS DAY MENU

ALL INCLUSIVE £50pp

TEAR & SHARE CIABATTA

Stuffed with chestnut butter and topped with melted blue cheese

Starters

SLOW ROASTED PORK BELLY

Panko breaded poached egg, cauliflower puree & peashoot salad

KING PRAWN SALAD

Bloody Mary dressing, sourdough toast & fresh lime

ROSEMARY & GARLIC CRUSTED BRIE

Deep-fried, served with beetroot chutney and frisée salad

CURRIED CARROT & BUTTERBEAN SOUP

Crispy carrot and fresh bread & butter
(Gluten Free Bread is available on request)

Mains

CONFIT DUCK LEG

Potato rosti, braised red cabbage, cranberry and red wine sauce

BAKED FILLET OF HADDOCK (GF)

Smoky butter bean cassoulet, crispy kale and hop salt

ROAST BRITISH TURKEY

Roast potatoes, braised red cabbage, honey glazed sprouts, pigs in blankets, stuffing, red wine gravy and cranberry sauce
(Gluten Free Turkey or Vegetarian Roasts are available on request)

MUSHROOM, SPINACH & CRANBERRY TART

Sweet potato mash, roasted shallots, mustard savoy cabbage, crispy kale and red wine gravy

Desserts

PEANUT AND CARAMEL TART (GF)

Whipped cream

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce or vanilla custard

KEYLIME PIE

Lime crème fraîche


CHOCOLATE POT

Raspberry compote, orange polenta biscuit

BRITISH CHEESE BOARD

Selection of cheeses, crackers & chutneys

COFFEE & CHOCOLATES

 Indicates vegetarian dishes. Some dishes may contain or have traces of nuts. Please ask a team member for our list of allergens

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