



FESTIVE MENU

2 COURSES 30.00

3 COURSES 36.00

STARTER

Celeriac & apple soup, pomegranates, sourdough

Portobello mushroom arancini, truffle aioli

*Salmon gravlax, horseradish cream, pickled
cucumber*

*Chicken liver pate, fig chutney,
toasted brioche*

MAIN

Roast Turkey & traditional trimmings

*Wild venison & red wine pie
battered mash potato, seasonal vegetables*

*Chestnut & roast root vegetable wellington,
tomato & red wine ragu, crispy kale*

*Sea bass
puy lentils, salsify, saffron*

DESSERT

Christmas pudding, brandy cream

*Chocolate mousse & honeycomb,
fresh raspberries*

Classic creme brûlée, short bread

3 cheese plate, crackers, fig chutney



FESTIVE MENU

SIDES

£6 each

pigs in blankets

cauliflower cheese

pork, sage & chestnut stuffing

EARLY BOOKING OFFER

*Book your table before the 31st october
and receive complimentary tea, coffee
& mince pies for your table*

T&C

*Festive menu options will only be
available with a pre order*

Available 24th November to 23rd December