



FESTIVE MENU 2025

Available 2nd December to 3rd January

STARTERS

Parsnip & Apple Soup, Curried Parsnip Crisps, Soda Bread £8

Truffled Polenta, Goats Cheese Crottin, Wild Mushroom Tapenade,
Balsamic Garlic £10

Pork & Pistachio Terrine, Fennel Marmalade, Celeriac Remoulade,
Chargrilled Sourdough £10

Smoked Haddock, Gouda & Leek Tart, Horseradish Cream £10

MAINS

Roast Crown of Turkey, Stuffing, Pigs in Blankets, Roast Potatoes, Glazed Roots,
Sprouts, Red Cabbage, Gravy £27

Slow Cooked Beef Blade, Carrot Puree, Dauphinoise Potatoes,
Caramelised Shallots, Cavolo Nero, Red Wine Sauce £26

Pan fried Fillet of Salmon, Roast Cauliflower, Pomegranate & Quinoa Salad,
Pickled Beetroot, Caviar Crème Fraîche £23

Vegetarian Lentil & Sweet Potato Shepherd's Pie, Fig Pesto,
Sautéed Winter Greens & Seeds £20

DESSERTS

Christmas Pudding, Candied Pecan, Stem Ginger Ice Cream £9

Treacle Tart, Saffron Poached Pear, Mascarpone £9

Chocolate, Orange & Amaretti Torte, Boozy Cherries £10

Vintage Cheddar & Stilton, Pickled Walnuts, Crackers, Celery, Grapes £12