

STARTERS

Winter spiced parsnip & sweet potato soup with duo of warm bread & butter (V)

Crispy tempura prawns with sesame & chilli dressing,
spring onions & lime 🌶️

Smoked ham, chicken & apricot terrine, crostinis, with date & fig chutney

Baked figs with prosciutto, honey pine nuts & balsamic dressing (GF)

MAIN COURSE

Slow roasted beef brisket with honey mustard roasted shallots, pig in blanket,
Yorkshire pudding, festive vegetables & roast potatoes (GF available)

Butter roasted turkey breast with apricot stuffing, pig in blanket,
Yorkshire pudding, festive vegetables & roast potatoes

Slow roasted lamb shank with honey mustard roasted shallots, pig in blanket,
Yorkshire pudding, festive vegetables, roast potatoes,
red wine & rosemary sauce (Supp. +£5)

Chestnut, winter herb & pumpkin seed roast, Yorkshire pudding,
festive vegetables, roast potatoes, red wine & rosemary gravy (V)

Pan seared sea bass with bubble & squeak hash, roasted vine tomatoes,
parsley & lemon cream sauce (GF)

DESSERT

Sticky festive pudding with butterscotch sauce, vanilla ice cream
& cinnamon sugar (V)

Chocolate chip cookie dough with dark chocolate sauce
& salted caramel nutty ice cream bon bon (V)

Lemon cheesecake topped with gingernut crumb & ginger syrup (V)

Fresh fruit & raspberry ice cream pavlova (GF) (V)



2 Course £29 / 3 Course £34

Festive menu available Monday 25th Nov - Saturday 21st Dec 2024
(excluding Sundays)

£10 non-refundable deposit required per person to secure
the date & time.

At least 24hrs notice required for meal cancellation or full balance will
still be required on the day of the booking.

FESTIVE OPENING HOURS

Christmas Eve - 12pm - 11pm (Food 12pm - 9pm)

Christmas Day - 12pm - 2.30pm (no food)

Boxing Day - 12pm - 7pm (Food 12pm - 5pm)

27th & 28th - 12pm - 11pm (Food 12pm - 9pm)

29th - 12pm - 10pm (Food 12pm - 8pm)

30th - 12pm - 10pm (Food 12pm - 9pm)

New Years Eve - 12pm - 10pm (Food 12pm - 7.30pm)

New Years Day - 12pm - 7pm (Food 12pm - 5pm)

