



Festive Season

MONDAY – SATURDAY 1st DEC - 24th DEC
2 COURSES £32.95 | 3 COURSES £37.95
BOOKINGS ONLY

Roasted Cauliflower Velouté, Truffle Honey Parsnip Crisps, Curry Oil (V)(VE)

Locally Sourced Game Terrine, Cranberry Chutney, Toasted Brioche (GFA)

Whisky & Treacle Cured Salmon, Beetroot, Fennel & Dill, Pomegranate Molasses (GF)

Classic Prawn & Crayfish Cocktail, Bloody Mary Sauce, Crispy Gem,
Sun Blushed Tomato, Smoked Paprika (SF)(GFA)

Traditional Roast Turkey, Bacon Wrapped Chipolata, Sage & Apricot Stuffing,
Duck Fat Roast Potatoes, Gravy & Cranberry Sauce (GFA)

Sea Bass, Crab & Herb Crushed Potatoes, Baby Spinach & Shellfish Sauce (SF)(GFA)

Feather Blade of Beef, Smoked Mash, Caramelised Shallot, Horseradish Dumplings,
Mulled Wine Bourgogne (GFA)

Tortellini, Roasted Chestnut, Wild Mushroom & Butternut Squash, Stilton & Sage (V)

Christmas Pudding, Traditional Brandy Sauce (GFA)

Pecan Pie, Maple Syrup Ice Cream (V)

Raspberry Ripple Arctic Roll, Pistachio, Drunken Cherries (V)

Dark Chocolate Fudge Cake, Winter Berry Compote, Vanilla Bean Ice Cream (VE)

PLEASE MAKE US AWARE OF ANY ALLERGENS WHEN PLACING YOUR ORDER
(V) Vegetarian | (VA) Vegetarian Available | (VE) Vegan | (VEA) Vegan Available | (GF) Gluten Free | (GFA) Gluten Free Available | (SF) Shellfish

[BOOKING TERMS & CONDITIONS APPLY](#)