



Festive Menu 2023

1st December - 30th December (Excluding Christmas Day & Boxing Day)

2 courses £28.95 | 3 courses £34.95

Homemade Seasonal soup of the day (V)

Twice baked sunblushed tomato & spinach souffle, pear & walnut salad (V)

Breaded Brie wedge, cranberry sauce, dressed leaves

Beetroot cured salmon, goats cheese cream & heritage beetroot

Coarse Game Terrine, Cumberland sauce, toasted bruschetta

Breast of Guinea Fowl, Colcannon mash, roasted shallots, chestnut vinaigrette
(£3.50 supplement)

Butternut Squash Ravioli, creamed spinach & chestnut vinaigrette (V)

Traditional roast Turkey breast wrapped in bacon, sage, onion & stuffing, cranberry sauce,
pigs in blankets, roasties, seasonal vegetables, Yorkshire pudding & lashings of gravy

Beef Brisket rolled & braised, dauphinoise potato, roasted root vegetables, beef jus
(£2.50 supplement)

Loin of Cod, tenderstem broccoli, Parmenter potatoes, lemon butter sauce

Homemade Christmas pudding, brandy custard

Dark Chocolate & salted caramel Torte, griottine cherries, Chantilly cream

Wild berry Cheesecake, berry compote

Christmas Pudding Ice cream, brandy snap basket, caramelised orange dressing

Cheeseboard

Stilton, Brie & Wensleydale, tomato chutney & water biscuits
(£2.00 supplement)

Cafetiere coffee served with homemade fudge - £3.50

Pre order required 10 days prior to reservation.

£10.00 per person non refundable
deposit upon booking.

