

Starters

Roasted celeriac soup, bread and butter.

Chicken liver parfait, onion marmalade, watercress salad with baked sourdough.

Smoked salmon with chicory and orange salad, dill dressing.

Mains

Local sourced turkey breast, pigs-in-blankets, sage stuffing, roasted parsnip, carrot, and potatoes, brussels sprouts with rich roast turkey gravy.

Marinated roasted pork loin, roast potatoes, red cabbage, roasted carrots, and parsnips,

sage stuffing with cider cream sauce.

Goats cheese and red onion pithivier, wilted garlic spinach, roasted seasonal vegetables with sage butter.

Dessert

Traditional Christmas pudding with brandy custard. Coffee chocolate mousse pots, honeycomb crunch.

Apple and pear crumble with vanilla custard or ice cream.

Cheese board: 3 cheese selection with chutney, grapes, celery, and crackers.



Includes coffee and petit fours!

Two courses £28.50 --- Three courses £32.50



This menu will be available every Friday (12 midday-3pm) and Saturday (12 midday-8pm) from the 1st until the 23rd of December.

Please note we would require pre-orders at least 24 hours' notice.

















