



Christmas Menu 2023

2 courses £26, 3 courses £34

Available from Tuesday 28th November – Sunday 24th December inclusive

12noon – 9pm, 12.30pm Sundays

Starters

Spiced roasted carrot soup with pumpkin seeds & herb oil (vegan)(gf)

Smoked mackerel pate, fennel & apple horseradish slaw toasted sourdough (gf available)

Crispy brie & rosemary, cranberry purée, red onion chutney (v)

Mains

Roast turkey paupiette with all the trimmings, roast potatoes, honey glazed vegetables (df)
(gf available)

Braised beef daube in red wine, shallots & rosemary, roasted celeriac, spring onion mash
Wild mushroom & roast garlic gnocchi, spinach, tarragon cream, dressed rocket (gf) (vegan available)

Desserts

Traditional Christmas pudding, brandy custard, fruit compote (Vegan)

Amaretto dark chocolate brownie, black cherries, mascarpone chantilly (GF)

Lemon tart, lemon curd, mini meringue, raspberry coulis

Please inform us of any other dietary requirements

£5 deposit per person requested for tables of 12 people or more

Please note that a discretionary service charge of 10% is added to tables of 12 people or more