



Christmas Menu

£28 per person for 3 courses (Pre order only)

Starters

Celeriac & apple soup, herb oil, rye bread (VE)

Brussel pate, plum & apple chutney, char grilled bread

Crayfish & prawn cocktail, avocado, gem lettuce, bloody Mary sauce

Mini rosemary & garlic camembert, cranberry sauce, warm bread (V)

Mains

Roast Turkey, sausage meat & cranberry stuffing, duck fat roast potatoes, pigs in blankets

Braised blade of beef, garlic & thyme mash, glazed carrots, ale gravy

Herb & olive oil crusted cod loin, chervil oil split vin blanc, celeriac fondant

Wild mushroom risotto, truffle & 24-month aged pecorino, carrot top pesto (V)

Warm winter vegetable salad, figs, hazelnuts & salsa verde (VE)

Served with a sprouts, seasonal vegetables & roasted roots

Desserts

Christmas pudding & brandy sauce (V)

Panettone bread & butter pudding, custard (V)

White chocolate mousse, clementine gel, orange sorbet & praline (V)

Mulled wine poached pears, dairy free vanilla ice cream, ginger biscuit crumb (VE)

Selection of English cheeses – Barbers cheddar, Cornish brie, Tuxford & Tebbett Stilton, Wensleydale & cranberries, plum & apple chutney, biscuits

All dishes marked with (V) are vegetarian friendly & (VE) are vegan friendly. Our freshly made food is prepared in a busy kitchen so we cannot guarantee it is suitable for those with allergies. Allergen information is available on request. If in doubt, please speak to the manager.