




## 2-COURSES

£25.50 PER PERSON

## 3-COURSES

£30.00 PER PERSON

### TO START ...

Butternut Squash & Pepper Soup   
sourdough • plant butter

Ham & Black Pudding Croquette  
wholegrain mustard rarebit • mustard mayo

Beetroot & Firecracker Gin Salmon Gravadlax  
horseradish cream • croutes


Wild Mushroom & Miso Pate   
balsamic gel • sourdough • rosemary butter

### THE MAIN EVENT ...

Roasted Turkey  
roasted potatoes • mashed potatoes • pig-in-blanket •  
chestnut, walnut, cranberry & apple stuffing • proper gravy

Roasted Lamb  
truffle & black garlic mashed potatoes • vegetable crisps •  
minted red wine jus

Herb Crusted Cod Fillet  
linguine pasta • mussel cream • vinegar gel

Cranberry, Walnut & Lentil Bake   
roasted potatoes • crispy kale • wild mushroom jus

### TO FINISH ...

Christmas Pudding  
rum sauce • mulled wine gel • vanilla ice cream

Spiced Apple & Berry Crumble   
toasted almonds • plant-based ice cream

Sticky Toffee Pudding  
caramel sauce • rum & raisin ice cream

Banoffee & Chocolate Fool  
toffee sauce

All festive meals must be pre-booked and pre-ordered by 1st November 2025. Minimum party of five guests. We require a £10 per person non-refundable deposit to secure your seats at time of booking. All meal requests must be submitted on our digital pre-order form (we will share the link after your booking is confirmed). All individual dietary and allergy requirements must be noted against each guests' meal choices, even if they do not seem relevant to the selected dishes. All final payments are due by 15th November 2025 and are non-refundable.

# festive