



FESTIVE MENU



3 course menu 49.00

Add a glass of Prosecco 6.00 | Add a glass of Champagne 12.00

STARTERS

King Prawn Cocktail*, Bloody Mary sauce, rye bread

Glazed Goats Cheese, maple-roasted figs, crostini, red chicory, fig chutney (v)

Chicken, Apricot & Pancetta Terrine, hedgerow chutney, toasted brioche

Butternut Squash & Spiced Pumpkin Soup, coconut dressing, salsa verde, toasted sourdough, crispy sage (ve)

MAINS

Hand-Carved Turkey Breast, Cumberland pig-in-blanket, thyme-roasted potatoes, carrots & parsnips, bacon & herb stuffing, shredded Brussels sprouts with chestnuts, red wine gravy

Root Vegetable, Cranberry & Nut Roast, thyme-roasted potatoes, carrots & parsnips, shredded Brussels sprouts with chestnuts, gravy (ve)

10oz Ribeye Steak, fries, watercress, your choice of peppercorn* or beef dripping & thyme sauce (+6.00)

Duo of Pork, pork belly, pulled pork bon bon, celeriac purée, pommes anna, chargrilled fennel, apple ketchup, crackling, red wine gravy

Pan-Roasted Loch-Reared Trout*, king prawns, samphire & capers, pommes anna, cauliflower purée, porcini butter sauce

DESSERTS

Belgian Dark Chocolate Torte, blackcurrant sorbet, flaked chocolate, blackberries (v)

Christmas Pudding*, traditional fruit Christmas pudding with kumquat, vanilla crème anglaise (v)

Winter Eton Mess, white chocolate & raspberry meringue, mulled red wine sauce, blackberries, raspberries (v)

Apple & Spiced Rhubarb Crumble, vanilla crème Anglaise (v) *vegan option available (ve)*

British Cheeses, (+5.00), savoury biscuits, rye bread, hedgerow chutney, grapes (v)





FESTIVE MENU

If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order (before booking and at the time of your visit). Our menu descriptions do not include all ingredients or allergens. Full allergen information will be available from August to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please speak to a member of our staff at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. *= contains alcohol. Fish dishes may contain small bones. ^Our nut roast contains walnuts, almonds, and hazelnuts.

