

FESTIVE MENU 2026

2 Courses 27.95 / 3 Courses 32.95

Available all day every day from 23rd November 2026 (excluding 25th and 31st December)

For parties of 8 or more, £10pp deposit and pre-order is required

Starters

Creamed woodland mushroom soup, garlic croutons, tarragon crème fraiche,
warm bread and butter (VGA/*)

King prawn & crayfish cocktail, Marie Rose sauce, lemon wedge, brown bloomer and butter (*)

Potted duck leg, toasted sourdough, sticky fig & caramelised onion chutney

Beetroot falafel, nacho crisp and spiced tomato & chickpea sauce (VG/*)

Mains

Duo of salmon & seabass, garlic crushed new potatoes, buttered seasonal greens,
crispy fried shallots and a parsley & prawn cream sauce

Butter basted roast turkey breast, sage & onion stuffing, pig in blankets, roast potatoes,
seasonal vegetables, turkey gravy and cranberry sauce (*)

Low & slow braised feather blade of beef & Bourguignon sauce, horseradish mash,
tenderstem broccoli and roast carrot (NGCI)

Sweet potato, cranberry & chestnut strudel, braised red cabbage, glazed carrot,
roast potatoes and a rich onion gravy (VGA)

Puddings

Christmas pudding, brandy sauce and whipped vanilla cream

Glazed lemon tart, lemon curd and citrus sorbet

Chocolate & toffee ganache, mulled berries and vanilla Ice cream (NGCI/VGA)

British cheese board with biscuits, apple, celery and Plum Pudding ale & apple chutney

(V) – suitable for vegetarians, (VG) – suitable for vegans, (VGA) – vegan option available, (NGCI) – No Gluten Containing Ingredients, (*)
Can be cooked without gluten. If you suffer from a food related allergy please inform a team member for advice before you order.