




**2-COURSES**  
£24.50 PER PERSON




**3-COURSES**  
£29.00 PER PERSON

## TO START ...

Caramelised Onion, Sage & Cider Soup   
sourdough • plant butter

Breast of Pigeon  
celeriac & hazelnut crumb • redcurrant gel • jus

Smoked Haddock & Prawn Fishcake  
pea & chilli salad • lemon aioli

Chestnut & Apricot Arancini   
walnut mayo • pickled raisins

## THE MAIN EVENT ...

Roasted Turkey  
roasted potatoes • mashed potatoes • pig-in-blanket •  
chestnut, sage & leek stuffing • proper gravy


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

Herb Crusted Cod Fillet  
bacon & cavolo nero • parmentier potatoes • velouté sauce

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

## TO FINISH ...

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

Apple & Cinnamon Crumble   
toasted almonds • plant-based ice cream

Sticky Toffee Pudding  
caramel sauce • double jersey ice cream

Dark Chocolate & Black Cherry Mousse  
Chantilly cream • brownie crumb

All festive meals must be pre-booked and pre-ordered by 1st November 2024. 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 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 2024.

*Festive Menu*

**Festive**