



Christmas Menu 2025

Dates:

Lunches: 3rd, 4th, 5th, 10th, 11th, 12th

Dinners: 9th, 16th December

Welcome drink on arrival

Mulled wine

or

Warm spiced apple juice

Starters

Leek, potato and chive soup with truffle oil and sage croutons (vegan)

Tranche of home cured salmon with gin, beetroot, dill, rocket & pickled cucumber

Chicken liver parfait, red onion chutney, pea shoots with warm brioche

Main course

Roast turkey with sausage & bacon, sage & onion stuffing,
Cranberry sauce, bread sauce and roasting gravy

Traditional beef & port wine pie with rough puff pastry & stilton glaze

Butternut squash, mushroom, chestnut, rosemary bombe (vegan)
Vegan gravy

All served with seasonal vegetables

Desserts

Homemade christmas pudding with brandy sauce

Pear and chocolate brownie cake with vegan vanilla ice cream (vegan)

Mulled winter berry pavlova

Tea, herbal infusions & filter coffee & Mince pies

£30.00 per person

**Please always inform your server of any allergies
and food Intolerances before placing your order.**

VAT is included at the current rate

Please be aware we only accept card payments for all transactions

