

Caramelised leek and potato soup GF DF VEGAN

Honey cured Ham hock, and pea terrine served with pickled

vegetables and crispbread

Smoked mackerel pate, cucumber and shaved fennel salad, crispbread

Roast turkey, pigs in blankets, cranberry stuffing slice, maple roasted root vegetables and potatoes, sprouts, port gravy Parsley crusted cod loin, potato, garlic and red onion tian, roasted root vegetables, dill cream sauce

Sweet potato, cashew and apricot chutney tart, Potato, garlic and red onion tian, roasted root vegetables, sprouts, port gravy GF DF VEGAN

Clementine tart, Cointreau caramel sauce, praline chocolate mousse Classic Christmas pudding, brandy sauce

We take every care & attention to identify allergens that are in our ingredients, but we cannot guarantee that our dishes are 100% allergen free due to the risk of cross contamination of trace allergens during cooking & preparation processes.

* Please book restaurant in advance * Space limited due to social distancing * All festive menus will require pre-payment on booking * Payment for Evening dinner on the night * Terms and conditions apply.



Festive Afternoon Tea

Served with tea or coffee Fruit scone with clotted cream and strawberry jam Mini Christmas pudding Warm Mini mince pie Cinnamon and almond shortbread Chocolate brownie topped with cherry cream

Sandwiches Turkey, stuffing and cranberry Tuna in paprika mayonnaise with cucumber Cheddar cheese and caramelized onion chutney Brie, smoked bacon and tomato tartlet

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