Festive Menu

Monday – Thursday 3 courses £36

Friday – Saturday 3 courses £39.50

To start

Chicken liver parfait, cranberry chutney, toast

White onion soup, nigella seed crumb, sourdough

Salmon gravadlax, crème fraîche, dill, sourdough, cucumber

To follow

Turkey Wellington, served with roast potatoes and traditional accompaniments

Braised short rib of beef, boulangère potato, sauce charcutière

Roast bream, creamed celeriac, black cabbage, butter sauce, orange

Heritage squash risotto, sage, chestnut, Stilton, green sauce

To finish

Christmas pudding, brandy sauce, brandy snap

Stem ginger crème brûlée, lebkuchen

Dark chocolate tart, clementines, crème fraîche

Local cheese plate

Allergen information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service charge of 12.5% will be added to your event and split evenly amongst the team

Festive Kids Menu

Starters

Soup of the day, house bread, butter
Smoked salmon, cream cheese, cucumber
Hummus, crudites, toasted flatbread

Mains

Turkey, pigs in blankets, roast potatoes, vegetables, gravy
Mac ‘n’ Cheese
Sausage, chips, beans

Puddings

Christmas pudding, custard
Chocolate brownie, vanilla ice cream
1 scoop of ice cream
chocolate | vanilla | salted caramel

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