



Festive Menu

Our specially curated festive menu is designed to delight your senses and add a touch of magic to your celebrations. Enjoy a selection of seasonal starters, hearty mains, and decadent desserts, all prepared with the finest ingredients and a sprinkle of holiday cheer.

SERVED 27TH NOVEMBER - 23RD DECEMBER

2 courses £29.95 | 3 courses £37.95

STARTERS

ROASTED CELERIAC AND HAZELNUT SOUP (ve)

Smooth roasted celeriac soup with roasted hazelnuts, chive oil and parmesan crisp

HOMEMADE CHICKEN LIVER PATE (gfa)

Silky chicken liver pate with toasted brioche, red onion chutney and winter leaves

SPICED LAMB KOFTA WITH FESTIVE COUSCOUS (gf)

Chargrilled lamb kofta on jewelled couscous, with pomegranate, pistachio and cranberry. Served with a mint yoghurt

SMOKED HADDOCK AND LEEK GRATIN (gfa)

Flaked smoked haddock baked in a cream, leek and cheddar sauce, topped with herb crumb served with crusty bread

ROASTED BEETROOT CARPACCIO (ve)

Heritage beetroot with vegan feta, candied walnuts, rocket and balsamic glaze

HERB ROASTED TURKEY CROWN (gfa)

A golden roasted crown of turkey, delicately seasoned with rosemary, thyme and sage. Served with traditional trimmings and a rich pan gravy

ROAST COD LOIN

Oven roast cod loin with a chestnut and pancetta crumb, buttered brussel sprouts, parsnip puree and red wine jus

BRAISED FEATHERBLADE OF BEEF (GF)

Slow roasted until tender, accompanied by celeriac purée, glazed carrots, and crispy kale. Served with pommes anna and finished with a robust port jus.

CONFIT DUCK LEG (gf)

Braised red cabbage, dauphinoise potatoes, with a sweet and tangy orange cranberry jus

STUFFED SQUASH CROWN (ve, gfa)

A roasted squash crown filled with aromatic baldo rice, cranberries, pistachios, and pomegranate seeds elegantly finished with a cranberry and red wine jus.

CHRISTMAS PUDDING

A rich steamed dessert with spiced fruits and brandy, served warm with brandy sauce

SALTED CARAMEL AND PECAN CHEESECAKE

Velvety smooth baked cheesecake, topped with candied pecans and golden salted caramel shards. Served with salted caramel ice-cream then drizzled with a rich caramel sauce

TRADITIONAL TURKISH RICE PUDDING (gf)

Creamy baked rice pudding delicately perfumed with vanilla and cinnamon with a golden baked finish, finished with a spiced festive compote

PANATONE BREAD AND BUTTER PUDDING

with baileys custard

CHOCOLATE AND TOFFEE TORTE (ve, gf)

Raspberry coulis and vanilla bean ice cream - vegan ice cream available on request

MAIN COURSE

DESSERTS