

CHRISTMAS PARTY MENU

2 COURSES £32 | 3 COURSES £38

(Includes Christmas crackers!)

Available from Monday 23rd November to Monday 23rd December 2026

STARTERS

CELERIAC & THYME SOUP, TOASTED HAZELNUTS

Hazelnut Oil, Warm Sourdough (Gluten Free Bread Option)

allergens: nuts, gluten cereals, milk

COUNTRY PORK, PHEASANT & BACON PATE

Apple & Pear Chutney, Toast (Gluten Free Bread Option)

Allergens: mustard, gluten cereals, sulphur dioxide, milk

CURRIED MUSSEL VOL-AU-VENT

Caramelised Onions, Mild Yellow Curry & Coconut Sauce

allergens: molluscs, milk, gluten cereals, egg

SMOKED MACKEREL PATE

Beetroot, Orange & Chicory Salad, Crisp Breads (Gluten Free Bread Option)

allergens: fish, milk, mustard, sulphur dioxide, gluten cereals

MAINS

All mains served with seasonal greens

ROAST TURKEY

Chipolata & Bacon, Sage and Onion Stuffing, Roast Potatoes, Roast Gravy

allergens: gluten cereals, celery, milk, mustard, sulphur dioxide

BRAISED BEEF CHEEK COTTAGE PIE

Roasted Winter Vegetables, Beef Gravy

Allergens: gluten cereals, milk, mustard

GRILLED BLACK SEA BREAM FILLET

Parsley Crushed Potatoes, Buttered Leeks, Crispy Kale & Saffron Cream Sauce

allergens: fish, milk, sulphur dioxide

ROASTED HONEY & CHILLI GLAZED PUMPKIN, HUMMUS, PUMPKIN FRITO (v)

Crispy Kale & Sage, Toasted Seed, Nut & Cranberry Salsa

Allergens: nuts, sesame

SIDES £4.95 SEASONAL GREENS/FRIES/ROAST POTATOES

DESSERTS

CHRISTMAS PUDDING

Brandy Anglaise

allergens: milk, eggs, gluten cereals, nuts

LEMON & RASPBERRY POSSET

Set Lemon, Raspberry Compote, Meringue Shards

allergens: milk, eggs

CHOCOLATE FUDGE CAKE

Chocolate Buttercream, Chantilly, Salted Caramel, Honeycomb

allergens: gluten cereals, milk, eggs

MATURE CHEDDAR & STILTON

Crackers & Chutney

allergens: milk, gluten cereals, sulphur dioxide

Tea/Coffee & Mince Pies £4.95 per person