Christmas Festive Party Menu 2026

To Begin

– Game terrine – spiced blackberry and apple chutney – rustic bread roll (gfa)

– Whipped winter squash bruschetta – walnut and sage salsa (gfa) (vg)

– Cauliflower cheese soup – crusty bread (gfa) (v)

– Smoked trout – horseradish pannacotta – beetroot jelly – dressed leaves – granary toast (gfa)

To Follow

- Ham hock and wild mushroom wellington – creamed leek – glazed roast carrot – green beans – truffle mash – red wine and redcurrant jus
- Herb crusted green lip mussels – cider and chervil cream sauce – wilted spinach – slow roasted cherry tomatoes – crushed new potatoes
- Butter roast turkey – sage and cranberry stuffing- pig in blanket – brussel sprouts with chestnuts – glazed roast carrot and parsnip – duck fat roast potatoes- rich gravy (gfa)
- Root vegetable and nut roast – mulled cranberries – roast potatoes – panache of winter greens (gf) (vg)

To Finish

- Rice pudding – boozy fruit compote (gf)
- Ginger parkin – poached rhubarb – vanilla ice cream
- Christmas pudding – brandy custard (vg available)
- Cheeseboard

2 courses …£36 3 courses …£42

Available 2nd December – 23rd December – Wednesday to Saturday

Menu is available by preorder only. A £10 deposit per person is required, this is refundable up to 48 hours before your booking your time. Pre orders must be received 7 days prior to booking.

(vg) Vegan (gf) Gluten Free (gfa) Gluten Free Alternative

MERRY christmas