

CHRISTMAS MENU 2026

3 courses - £45

TO BEGIN

Warm bread to share with lemon & tarragon butter

STARTERS

Roasted Butternut & Carrot Soup

Roasted butternut squash, carrot, onions & spices served with sourdough (V, Ve, Gf)*

Prawn Cocktail

King prawns in marie rose sauce, baby gem, chives & lemon (Gf)

Baked Camembert

Oozy baked camembert with red onion chutney and sourdough (V, Gf)*

MAIN COURSE

Turkey Christmas Dinner

Turkey with honey roasted carrots, herb roasted potatoes, pigs in blankets, buttered pan fried sprouts, braised red cabbage & gravy (Gf)

Festive Vegetarian Moroccan Couscous

Courgette, carrots, chickpea & butternut, cooked in spices served on a bed of couscous with apricots topped with caramelised onions (V, Ve)

Pan Fried Cod

With creamy mashed potato, tenderstem broccoli, lemon & a creamy white wine & caper sauce (Gf)

DESSERT

Belgian Chocolate Torte

Rich chocolate torte served with honeycomb ice cream & dried raspberry (V, Ve, Gf)*

Christmas pudding

Served with either brandy sauce or custard (V)

Cheese Board +£5

Long Clawson Blue, French Brie & mature cheddar served with crackers, red onion chutney & celery (V, Gf)*

Sample menu Subject to small changes*

V - Vegetarian | Ve - Vegan | Gf - Gluten Free/Substitute*