

## FESTIVE MENU 2026

**2 Courses 27.95 / 3 Courses 32.95**

*Available all day every day from 23<sup>rd</sup> November 2026 (excluding 25th and 31st December)*

*For parties of 8 or more, £10pp deposit and pre-order is required*

### Starters

**Creamed woodland mushroom soup**, garlic croutons, tarragon crème fraiche,  
warm bread and butter (VGA/\*)

**King prawn & crayfish cocktail**, Marie Rose sauce, lemon wedge, brown bloomer and butter (\*)

**Potted duck leg**, toasted sourdough, sticky fig & caramelised onion chutney

**Beetroot falafel**, nacho crisp and spiced tomato & chickpea sauce (VG/\*)

### Mains

**Duo of salmon & seabass**, garlic crushed new potatoes, buttered seasonal greens,  
crispy fried shallots and a parsley & prawn cream sauce

**Butter basted roast turkey breast**, sage & onion stuffing, pig in blankets, roast potatoes,  
seasonal vegetables, turkey gravy and cranberry sauce (\*)

**Low & slow braised feather blade of beef & Bourguignon sauce**, horseradish mash,  
tenderstem broccoli and roast carrot (NGCI)

**Sweet potato, cranberry & chestnut strudel**, braised red cabbage, glazed carrot,  
roast potatoes and a rich onion gravy (VGA)

### Puddings

**Christmas pudding**, brandy sauce and whipped vanilla cream

**Glazed lemon tart**, lemon curd and citrus sorbet

**Chocolate & toffee ganache**, mulled berries and vanilla Ice cream (NGCI/VGA)

**British cheese board** with biscuits, apple, celery and Plum Pudding ale & apple chutney

(V) – suitable for vegetarians, (VG) – suitable for vegans, (VGA) – vegan option available, (NGCI) – No Gluten Containing Ingredients, (\*)  
Can be cooked without gluten. If you suffer from a food related allergy please inform a team member for advice before you order.