

FESTIVE MENU 2024

AVAILABLE: MON NOV 18TH – MON 23RD DEC

Please Note This Menu Is Not Available On Sundays

EARLY
BIRD OFFER

£32.⁹⁵
PER
PERSON
3 COURSE ONLY
Book & dine before
30TH Nov

STARTERS

Tempura Prawns – Squash & Jerusalem Artichoke Fritters,
Lemon & Verbena Dressing

Roasted Chestnut & Wild Mushroom Parfait – Granary Cob

Courgette & Mint Soup – Rosemary Infused Focaccia

Pigs in Blankets & Warm Scotch Egg – With Spiced Cranberry & Orange Chutney

MAINS

Traditional Roast Turkey – Garlic & Herb Roast Potatoes,
Cranberry & Orange Stuffing, Honey Roasted Carrots & Parsnips, Crushed Swede,
Roasted Brussels Sprouts, Rich Turkey Gravy

Monkfish Tail wrapped in Parma Ham – Parmentier Potatoes,
Parsley & Lemon Verbena Sauce

Onion, Artichoke & Girolle Mushroom Tart – Spiced Cranberry & Orange Chutney

Rare Bavette Steak – Herb Crusted New Potatoes, Whole Grain Mustard
& Roasted Shallot Gravy

DESSERTS

Mince Pie Cheesecake – Eggnog Custard

Traditional Christmas Pudding – Brandy Custard

Chocolate & Banana Parfait – Pistachio Brittle, Brandy Cream

British Isle Cheese Selection (£5 supplement)

TWO COURSES

£32.⁹⁵
PER
PERSON

(Available for lunch only)

THREE COURSES

£37.⁹⁵
PER
PERSON

(Available for lunch & dinner)

DEPOSITS & PRE-ORDERS

A £20 per person deposit
required at the time of
booking. Pre orders must
be received no later than
10 days prior to your
booking.

A discretionary 10% service charge will be added to your bill.