



Christmas Menu

Lunchtimes Mon-Sat: 2 Courses 27.50 | 3 Courses 35.00

Midweek Dinner Sun-Thu: 3 Courses 36.00

Weekend Dinner Fri-Sat: 3 Courses 42.00

Starters can be substituted for canapés (4 per person) for 3-course dinners

STARTERS

Pressed Game Terrine, Spiced Pear Chutney & Toasted Brioche
Roasted Parsnip & Chestnut Soup, Herb Oil & Warm Sourdough (V, GF)
Smoked Salmon & Prawn Cocktail, Baby Gem & Marie Rose Sauce (GF)
Festive Beetroot & Goat's Cheese Tart, Candied Walnuts & Rocket (V)

MAINS

Bronze Roast Turkey, Stuffing, Pigs in Blankets, Roast Potatoes,
Seasonal Vegetables & Turkey Gravy (GF)
Pan-Roasted Hake, Herb Crushed New Potatoes,
Samphire & Dill Cream Sauce (GF)
Wild Mushroom, Spinach & Chestnut Wellington, Veggie Gravy,
Roast Potatoes & Cranberry Compote (V)
Traditional Cottage Pie, Buttered Greens & Red Wine Gravy (GF)

DESSERTS

Traditional Christmas Pudding & Brandy Sauce
Clementine & White Chocolate Cheesecake, Ginger Biscuit Base
British Cheese Selection, Fig Chutney, Celery, Grapes & Oatcakes
Winter Berry Pavlova, Whipped Vanilla Cream (GF)

ENHANCE YOUR EVENT

Add a Welcome Glass of English Sparkling Wine (125ml)
or 175ml House Wine with Top-up – 10.00pp

TERMS & BOOKINGS

10.00pp deposit to secure booking

Final balance, pre-order & dietary requirements due 7 days prior

Group Sizes: Tables available for 2-80 guests | Private Parties: Book The Bisterne Suite for exclusive events

