



# Festive Menu

## Lunchtime

Monday - Saturday

2 Courses – 28.00 per person

3 Courses – 35.00 per person

## Dinner Midweek

Monday - Thursday

2 Courses – 32.00 per person

3 Courses – 37.00 per person

## Weekends

Friday & Saturday

3 Courses – 39.50 per person

## STARTERS

**Roast butternut & sage soup** with crème fraîche and pumpkin seeds

**House-cured salmon** with beetroot and vodka, red onion, capers, and sourdough

**Goat's cheese & caramelised onion tart** with rocket salad and candied walnuts

**Homemade chicken liver parfait** with red onion chutney and toasted brioche

## MAINS

**Traditional roast turkey** with goose fat potatoes, pigs in blankets, stuffing, and fresh market vegetables

**24-hour slow braised daube of beef** with fondant potatoes and herb jus, fresh market vegetables

**Pan-roasted fillet of bream** with burnt butter, dill mash, and fresh market vegetables

**Mediterranean vegetable & chickpea Wellington** with walnut pesto and sweet potato dauphinoise

## DESSERTS

**Traditional Christmas pudding** with brandy sauce

**Frangipani and mincemeat tart** with clotted cream

**Dark chocolate tart** with rum and raisin ice cream

**Cheese** - a selection of labelled cheeses with water biscuits and chutney (4.50 supplement)

## OPTIONAL ARRIVAL SUPPLEMENT

Add 2 canapés plus a glass of fizz or 175ml house wine on arrival  
10.00 per person.

## BOOKING TERMS

A 10.00 deposit per person is required at the time of booking confirmation.  
Full balance payment and pre-orders are required 14 days prior to the party date.

