



Dinner & Dance Menu

£60 per head with Live Music and DJ

Available 1st to 23rd December 2025

STARTERS

Winter Squash and Wild Mushroom Velouté – served with sourdough croutons and pumpkin seeds (V/VE)

Cured Salmon Gravlax – served with horseradish cream, pickled cucumber and toasted sour dough

Confit Duck Terrine – served with spiced cherry gel and toasted brioche

Seared Scallops – served with Jerusalem Artichoke puree, smoked bacon lardons and apple gel

MAINS

Succulent Buttermilk Turkey Crown – served with apricot and chestnut stuffing, slow cooked gammon, crisp rosemary roast potatoes, honey roast carrots and parsnips, maple glazed brussels sprouts and pigs in blankets.

Slow Roasted Pork Shoulder – served with crispy crackling, apple and star anise sauce, crisp rosemary roast potatoes, honey roast carrots and parsnips, and maple glazed brussels sprouts

Roast Halibut Loin – served with wild mushroom sauce, Jerusalem artichoke puree, crispy kale and scorched lemon

Wild Mushroom, Spinach and Chestnut Wellington – served with rich yeast and root veg gravy, crisp rosemary roast potatoes, honey roast carrots and parsnips, and maple glazed brussels sprouts (V/VE)

DESSERTS

Poached Pear and Ginger Trifle – gingerbread sponge, vanilla custard, whipped mascarpone, and poach pear jelly

Classic Sticky Toffee Pudding – served with vanilla custard

Selection of Cheese – served with homemade seed crackers

Christmas Pudding – served with brandy sauce

***VEGAN OPTIONS AVAILABLE**



