

# FESTIVE Christmas



## M E N U

Monday – Saturday: 2 course £29.95 / 3 course £34.95

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**



