

Christmas Feast Menu

Starters

Roasted celeriac & apple soup, chestnut gremolata, toasted sourdough (v/vga/gfa)

Beef short rib croquette, horseradish crème fraîche, red wine jus

Goat cheese & baby shallots tart, chestnut gremolata

Dill smoked salmon, rainbow beetroot cappacio, capers & raddiccio (gf)

Celery, honeycrisp apples, chicory, toasted walnuts, grapes, waldorf dressing (v/vga)

Mains

Roast crown of turkey, beef tallow potatoes, honey roast carrot & parsnip, crushed root veg, roasted brussel sprouts, cranberry & chestnut stuffing, gravy (gfa)

Roast rump of beef, beef tallow potatoes, honey roast carrot & parsnip, crushed root veg, roasted brussel sprouts, cranberry & chestnut stuffing, gravy (gfa)

Nut roast wellington, rainbow chard, celeriac puree, red wine jus (vg)

Pan-fried cod loin, pumpkin puree, romanescos, samphire, shallot butter (gf)

Wild mushroom & spinach risotto, shaved parmesan, truffle (vga/gf)

Puddings

Christmas pudding, brandy butter ice cream (v)

Mulled wine poached winter fruit crumble, custard (gfa/v)

Chocolate, almond & pistachio torte (vg)

Double chocolate brownie, hazelnut, chocolate orange sauce, vanilla ice cream (gf/v)

Sticky toffee pudding, toffee sauce, salted caramel ice cream (v)

3 course £37 / 2 course £32

When ordering your food & drink please inform a member of the team if you have a food allergy or intolerance.

All tables are subject to a discretionary service charge of 10%.





Push the Sleigh Out !

For the Table (Serves 2-4)

Baked camembert, garlic, rustic bread , rhubarb & date
chutney, celery, carrot (v/gfa) 18
Pigs-in-blankets 7
Cauliflower cheese (v) 7
Honey roasted heritage carrots (v/vga/gf) 7
Brussels sprouts, smoked bacon & chestnuts (gf/vga) 7
Beef tallow roast potatoes & gravy (vga) 5.5
British cheeseboard, Spinneyfield cheddar, Shropshire
blue, grapes, celery, crackers, quince jelly (v/gfa) 11

Festive cheer (Serves 4-5 per jug)

Mulled wine 30
Mulled cider 30
Passionfruit Martini tree 40
Winter Sangaria 40
Cranberry & orange spritzer 30
(non-alcoholic)

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Christmas Day Menu

Starters

Roasted cauliflower & sage soup, chestnut gremolata, toasted sourdough (v/vga/gfa)

Beef carpaccio, shaved parmesan, horseradish (gf)

Goat cheese & baby shallot tart, chestnut gremolata

Dill smoked salmon, rainbow beetroot cappacio, capers & raddiccio (gf)

Celery, honeycrisp apples, chicory, toasted walnuts, grapes, waldorf dressing (v/vga)

Mains

Roast crown of turkey, honey roasted gammon, beef tallow potatoes, honey roast carrot & parsnip
crushed root veg, roasted brussel sprouts, cranberry & chestnut stuffing,
pigs-in-blanket, gravy, yorkshire pudding (gfa)

Roast rump beef, honey roasted gammon, beef tallow potatoes, honey roast carrot & parsnip,
crushed root veg, roasted brussel sprouts, cranberry & chestnut stuffing, pig in blanket,
gravy, yorkshire pudding (gfa)

Nut roast wellington, rainbow chard, celeriac puree red wine jus (vg)

Mushroom-dusted halibut, Jerusalem artichoke puree, wilted greens, truffle vinaigrette (gf)

Shortcrust venison pie, creamed potatoes, rainbow chard, gravy

Wild mushroom ragu, kale pesto rigatoni, shaved parmesan (gf)

Puddings

Christmas pudding, brandy butter ice cream (v)

Mulled fruit pavlova, white chocolate & cherry ice cream (gf/v)

Chocolate tart, honeycomb, strawberry & champagne sorbet (v)

Red velvet brownie, hazelnut praline, chocolate sauce, vanilla ice cream (v/gf)

Sticky toffee pudding, baileys toffee sauce, honeycomb ice cream (v)

To finish

Mince pie (vg)

Adult £90 / Child £45

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