

group festive menu 2025

available friday 28th november until wednesday 24th december

for groups of 9 or more - 2 courses £35 - 3 courses £44 - minimum 2 courses - pre-order only

s t a r t e r s

beet tartare (v)(gf)(dfa)(vea)

with whipped goat's cheese, butternut squash "yolk", thyme honey, toasted walnuts, pickled beetroot, dill

chicken parfait (gfa)

with red wine shallots, pickled gherkins, smoked bacon jam, chicken skin crumb, toasted sourdough

cod, roasted garlic and parsley gnocchi

with gem lettuce, leek and garden pea fricassee, crispy onions, saffron and seafood bouillon, herb oil

oven-roasted yorkshire wagyu beef bone marrow (gfa)(df)

with lemon and herb crumb, toasted ciabatta, rocket and caper salad

cubeb pepper and orange blossom hustle gin cured salmon fillet (gfa)(df)

with prawn, avocado and cucumber mousse, watercress, dill and orange puree, pickled cucumber, ciabatta crostini

m a i n c o u r s e s

roasted local turkey - stuffed with sage and onion and wrapped in bacon (dfa)(gf)

with roasted potato terrine, honey and thyme roasted parsnips, pig in blanket, sautéed savoy cabbage, bacon, squash and onions, cranberry sauce, gravy

steak and game pie

bedfordshire beef, woburn venison, partridge and pheasant in shortcrust, taylors of newport pagnell mustard and caramelised red onion mashed potatoes, buttered kale, braised red cabbage, bread sauce, gravy

pan-roasted sea bass fillet (df)

with, confit garlic and herb dumplings, tenderstem broccoli, braised fennel, steamed mussels, shellfish dashi

mushroom and chestnut risotto (v)(gf)(dfa)(vea)

with sautéed wild mushrooms, toasted chestnuts, mushroom and sage puree, crispy sage, parmesan

slow-roasted pork belly and oven-roasted pork loin wrapped in pancetta (gfa)(dfa)

with lincolnshire poacher dauphinoise potatoes, roasted rainbow carrots, buttered greens, pumpkin puree, hazelnut and herb crumb, onion gravy

grilled bedfordshire rump steak (please stay cooking preference ie medium rare etc.) (gfa)(dfa)

with skin-on-chips, thyme roasted field mushroom, beefsteak tomato, trio of peppercorn sauce

d e s s e r t s

christmas pudding (v)

with cranberry and cherry compote, and a choice of: vanilla custard **or** vanilla ice cream 

"eggnog" spiced coconut milk panna cotta (v)(dfa)(gf)(vea)

with mulled berries, apple and cinnamon sorbet, maple roasted pecans and gingerbread crumb

it's not terry's (v)

double chocolate brownie, candied orange cream, dark chocolate soil, chocolate orange ice cream

raspberry ripple (gf)

raspberry parfait, white chocolate mousse, shortbread, raspberry and elderflower jelly, raspberry coulis, candy floss, honeycomb

artisan british cheeses (v)(gfa)

hawes wensleydale with cranberries, bevistan smoked ewe's, cote hill blue, peter's yard crackers, grapes, fig and honey chutney

(gf) gluten free - (gfa) gluten free option available - (df) dairy free - (dfa) dairy free option available
(v) vegetarian - (vea) vegan option available

a discretionary 9.5% service charge will be added to your final bill