

group festive menu 2026

available friday 27th november until Thursday 24th december

for groups of 9 or more - 2 courses £37 - 3 courses £47 - minimum 2 courses - pre-order only

s t a r t e r s

baked camembert (v)(gfa) topped with nut granola, honey and thyme, served with roasted pears, honey and fig chutney, toasted ciabatta

duck parfait (gfa) 📍 smoked duck breast, cornichons, orange marmalade puree, pickled shallots, crispy onions, sourdough toast

cod croquettes prawn and caper beurre blanc, grilled leeks, samphire

pork, apple and sage scotch egg 📍 creamed leeks, smoked bacon jam

root vegetable soup (v)(gfa)(df)(vea) 📍 root vegetable crisps, sage oil, sourdough toast

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 monkfish - wrapped in prosciutto 📍
pommes anna, parsnip puree, grilled leeks, crispy pancetta, prawn and caper butter sauce

mushroom and chestnut risotto (v)(gf)(dfa)(vea) 📍
sautéed wild mushrooms, crumbled bevistan smoked ewe's cheese, toasted chestnuts, mushroom and truffle puree, crispy sage

slow-roasted lamb shoulder pressé (gf) 📍
lincolnshire poacher dauphinoise potatoes, roasted rainbow carrots, minted savoy cabbage and garden peas, mint 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 📍

clementine and coconut milk panna cotta (v)(df)(gfa)(vea) 📍
spiced clementine, orange sorbet, orange puree, hazelnut crumb

dubai brownie (v) 📍
double chocolate brownie, crispy pistachio cream, dark chocolate sauce, toasted pistachios, pistachio 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

