



PRE CHRISTMAS MENU

27 NOVEMBER - 24 DECEMBER 2026

2 COURSES

£32.95

3 COURSES

£35.95

STARTERS

Soup of the Day (VEo) (GFo)

Served with a crusty bread roll and butter

Prawn and Crayfish Cocktail (GFo)

Crayfish tails, prawns in marie rose sauce, lettuce, toasted sourdough and butter

Goats Cheese Salad (V) (GFo)

Pan fried goats cheese slice, rocket, fig chutney, sliced beetroot, balsamic glaze & candied walnuts

MAIN COURSES

Turkey Roulade (GFo)

Turkey filled with sage & onion stuffing and wrapped in prosciutto, pigs in blankets, rosemary roast potatoes, roast root vegetables, cranberry sauce & turkey jus

Pan-Fried Trout Fillet (GFo)

Served with dauphinoise potato, tender stem broccoli & dill and wholegrain mustard sauce.

Vegetable Wellington (VE)

Served with rosemary roasted potatoes, celeriac puree, roasted root vegetables and gravy

DESSERTS

Traditional Christmas Pudding (VEo)

Served with a brandy sauce, Chantilly cream and vanilla ice cream

Sticky Toffee Pudding (GFo) (V)

Served with toffee sauce, Chantilly cream and honeycomb ice cream

Festive Choux Bun (V)

Filled with Eggnog pastry cream, vanilla ice cream and topped with dark chocolate sauce & raspberries.

GFo - Gluten Free Option | V - Vegetarian | VE - Vegan | VEO - Vegan Option