

CHRISTMAS MENU 2026

STARTER

(V) SPICED PARSNIP SOUP ^{VG GF}

parsnip crisps, cream & baked roll with butter

(V) HONEY & GARLIC BAKED WHOLE CAMEMBERT(+£3)

sliced apple chutney & toasted ciabatta

(V) WILD MUSHROOM PARFAIT ^{GF}

maldon salt butter & toasted ciabatta

DUCK, PORK, ORANGE & COGNAC POTTED PÂTÉ ^{GF}

sealed with candy orange butter and served with maldon salt butter & toasted ciabatta

MAIN

HAND CARVED ROAST TURKEY CROWN ^{GF}

stuffed with pork & sage, served with roast potatoes, roast parsnips, buttered sprouts, pigs in blankets, carrots, bread sauce & rich turkey gravy

SLOW ROASTED PORCHETTA ^{GF}

cider & black pudding sauce, roasted parsnips, confit carrots & wholegrain mustard mashed potato

SALMON EN CROÛTE

buttered tenderstem broccoli, herb new potatoes & beurre blanc

(VG) PLANT BASED WELLINGTON

roast potatoes, roast parsnips, confit carrots, roasted sprouts & red wine gravy

DESSERT

TRADITIONAL STEAMED CHRISTMAS PUDDING ^{VG}

with brandy sauce

HONEYCOMBE CHEESECAKE

vanilla ice cream

PROFITEROLES

filled with cream and drizzled with chocolate & caramel

TRIO OF ICE CREAM

chocolate, strawberry & vanilla (Vegan sorbet alternative available)

CHEESE & BISCUITS (+£5)

Cheddar, Stilton & Brie

2 COURSES £32

3 COURSES £37

DISHES MARKED AS GF (GLUTEN FREE) OR VG (VEGAN) ARE AVAILABLE AS SUCH BUT MUST BE CLEARLY NOTED ON THE PRE ORDER FORM

Advance reservations only and available for parties from 1 - 70 guests throughout December 2026.

Please call or email to reserve your table.

£10 per head non-refundable deposit required to confirm your reservation.

P.T.O. for pre order form.

CHRISTMAS 2026 PREORDER FORM

NAME _____ NUMBER OF GUESTS ____

RESERVATION DATE & TIME ____/12/2026 ____ : ____PM

NAME _____ NUMBER OF GUESTS _____

RESERVATION DATE & TIME ____/12/2026 ____ : ____PM

[illegible]

person, by email or post, no later than one week prior to your reservation unless otherwise agreed when booking.