

hristmas 2025

 $f_{27.9}$ - 2 COURSES | $f_{35.8}$ - 3 COURSES

AVAILABLE LUNCH & DINNER WEDNESDAY TO SATURDAY FROM WEDNESDAY 26TH NOVEMBER - 23RD DECEMBER

Breadcrumbed Arborio Risotto Balls , Rocket & Pine Nut Pesto

Sesame Baked Brie Wedges, Cranberry, Orange & Red Onion Chutney

King Prawn & Avocado , Siracha Marie Rose Cocktail Sauce Crostini Toasts

Cream of Curried Parsnip ,Leek & Potato Soup

Turkey Breast Escalope Rolled With Chestnut ,Leek & Cranberrry Stuffing slow cooked in a Madeira, Sage & Shallot Sauce with Root Vegetables ,Dauphinoise Potato

Chorizo, Tomato, Fennel And Cannellini Bean Ragout, Wilted Greens

Artichoke, Leek, Mushroom & Chestnut Wellington, Caper Cream Sauce Root Vegetables and Dauphinoise Potatoes

Venison, Port & Caramelised Onion Pie, Shortcrust Pastry Clapshot Mash, Roasted Root Vegetables, Stockpot Gravy

Traditional Christmas Plum Puddina Cranberry Orange Compote, Brandy Anglaise Sauce

Selection Box Ice Cream Sundae Vanilla & Caramel Ice Cream , Chopped up choccies Wafers, Biscuits, Sauces

Limoncello Panna Cotta ,Lemon Polenta Cake with Amaretti Biscuits

Wensleydale Cheese & Christmas Cake & Crackers

if you have any allergies or food intolerances Please speak to a member of the team before ordering any food or drinks