

Festive Menu

2 courses £28 or 3 courses £35

Available from 1st – 23rd December 2025

Starters

Marinated olives, hummus, toasted sourdough bread (pb)

Duck & orange paté, toasted sourdough bread, onion marmalade (gfa)

Butternut squash and chilli arancini (v)

Main Courses

Roast turkey with all the trimmings; roasted potatoes, pigs in blankets, Brussel sprouts, roasted carrot & parsnip, sausage meat stuffing balls, braised red cabbage, cavolo nero, turkey gravy (gfa)

Salmon en croute, white wine & chive sauce, Hasselback potatoes, seasonal vegetables

Pea & wild mushroom risotto, vegan Parmesan (pb,gf)

Puddings

Warm toffee apple crumble, vegan vanilla ice cream (pb)

Christmas pudding with brandy custard or ice cream

Locally sourced cheeses served with tracklements

Our menus are locally sourced, responsibly produced and sustainably delivered

(pb) = Plant Based / Vegan (v) = Vegetarian (gf) = Gluten Free (gfa) = Gluten Free Available
For allergy information, please speak to a member of our team.