Christmas Menu 2026

*** Can be Gluten Free on request**

Starters

Festive Creamy Celeriac Soup with roasted hazelnut & truffle oil, and homemade bread **(*)**

Pan Seared Partridge with roasted walnut & beetroots salad, basted in Cumberland dressing **(GF)**

Smoked Eel Salad with horseradish cream, watercress salad and citrus dressing **(GF)**

Mains

Turkey Parcel stuffed with sausage meat, wrapped in prosciutto, pigs in blankets, lardons and sprouts, honey glazed parsnips, roasted potatoes, red wine reduction

Baked Chunky Hake with crushed new potatoes, orange and dill crumb, crispy kale, saffron and lemon beurre blanc **(GF)**

Slow Braised Short Beef Rib with horseradish mash potato, baby onion, seasonal veg, & red wine braising liquor **(GF)**

Butternut Squash, Goat cheese, & Walnuts Wellington with crushed potato, seasonal veg and a tomato ragù

Desserts

Treacle Tart with clotted cream

Christmas pudding with brandy custard

Refreshing Lemon Syllabub with toasted almonds and sweet vermouth **(*)**

2 courses £35.00
3 courses £43.00

On request at time of order some items can be dairy free. Please advise any other food intolerances