



Festive Dining Menu

Festive lunches & selected evening dining
Perfect for friends, family & festive get-togethers

Starters

Roast Parsnip, Apple & Lentil Soup

Crispy onions & sage oil

Creamy Garlic Mushrooms

Sherry & thyme cream, toasted sourdough

Ham Hock & Pea Terrine

Cranberry, apple & port chutney, GF oatcakes

Mains

Traditional Roast Turkey

Pigs in blankets, pork, sage & onion stuffing, crisp roast potatoes, maple-glazed carrots & parsnips, roast sprouts & rich turkey gravy

Herb-Crusted Roast Haddock

Garlic & rosemary crushed potatoes, winter greens, leek & white wine cream

Portobello Mushroom Bourguignons

buttery mash, glazed shallots, winter greens & red wine gravy

Desserts

Traditional Christmas Pudding

Brandy sauce

Apple & Winter Berry Crumble

Warm custard

Susans's Raspberry & White Choc Cheesecake

White chocolate & pistachio crumb

Tea/ Coffee and Traditional Mince Pies

2 Courses – £19.95

3 Courses – £24.95

Tea, coffee & mince pies included

Vegetarian, vegan and gluten-free options are available.
Please ask us about dietary requirements when booking.