

FESTIVE MENU 2025

STARTERS

ROASTED TOMATO SOUP (*DF, GF, V, VG*)
with basil oil

PRESSED HAM HOCK TERRINE (*DF, GF*)
with sun blushed tomatoes, gherkins and curly parsley with a tomato and apple chutney

POTTED PRAWN, CRAYFISH AND SMOKED TROUT
(*gf adaption available on request only*)
with a dill and lemon crème fraîche and toasted ciabatta croûtes

PANKO CRISPY BREADED BRIE (*V*)
(*gf adaption available on request only?*)
served with a cranberry and orange jam and a mixed leaf salad

MAINS

SLOW ROASTED TURKEY BREAST (*DF*)
(*gf adaption available on request only*)
served with a Cumberland pig in blanket, sage and onion stuffing,
rosemary roast potatoes, seasonal vegetables and turkey and thyme jus

SLOW BRAISED LAMB SHANK (*DF, GF*)
served with rosemary roasted potatoes and seasonal vegetables and a mint jus

PAN SEARED FILLET OF SALMON (*DF, GF*)
served with lemon & dill crushed new potatoes, spinach and a tomato sauce

SPICED FIVE BEAN FILLED BAKED RED PEPPER (*DF, GF, V, VG*)
with coriander and tarragon, topped with a vegan feta cheese crumb and pesto with a red pepper coulis

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (*V*)
brandy sauce

SALTED CARAMEL BROWNIE
with toffee sauce

LEMON CHEESECAKE (*V*)
with lemon curd and a mixed berry compote

RED WINE POACHED PEAR (*DF, GF, V, VG*)
vanilla and red wine syrup, raspberry sorbet

TEA OR FILTERED COFFEE WITH PETIT FOURS

MON TO FRI LUNCH £35.00 PER PERSON
MON TO THURS DINNER £45.00 PER PERSON

SAT & SUN LUNCH £39.50 PER PERSON
FRI & SAT DINNER £52.00 PER PERSON

*DF – DAIRY FREE GF – GLUTEN FREE V – VEGETARIAN VG – VEGAN
SOME OF THE MENU CAN BE ADAPTED FOR INTOLERANCES. PLEASE ASK FOR FURTHER DETAILS.*