

1st December - 23rd December 2025 | Monday - Saturday

2 Courses - £27.95 | 3 Courses - £34.95

## **TO START**

Roast Vine Tomato & Red Pepper Soup Pinenut & Basil Pesto (V)

> **Breaded Truffle Brie** Spiced Cranberry Compote (V)

Smooth Chicken Liver & Port Parfait Apple & Cider Chutney, Toasted Sourdough

Classic Prawn Cocktail
Compressed Cucumber, Confit Tomato, Brandy Marie Rose Sauce (GF)

## **TO FOLLOW**

(All Served With Dripping Roast Potatoes, Roast Parsnips & Carrots, Smashed Swede Brussel Sprouts)

Traditional Roast Free Range Turkey
Cranberry & Chestnut Stuffing, Pigs In Blankets, Pan Gravy

Slow Cooked Pork Belly Braised Pig Cheek, Bubble & Squeak, Buttered Kale, Cider Jus

> Seared Fillet Of Seabass Pressed Potato, Burnt Apple, Sea Asparagus (GF)

Butternut Squash, Blue Cheese & Spinach Wellington Confit Potato, Tenderstem Broccoli (V)

## TO FINISH

Pickled Sprout Christmas Pudding Brandy Sauce

> Vanilla Cheese Cake Mulled Fruit Compote

Salted Caramel Profiteroles Honeycomb, Dark Chocolate

Mini Cheese Board Fruit Chutney, Celery, Grapes & Oat Cakes

(V) Vegetarian, (GF) Gluten Free