

Starters

Roasted Tomato & Basil
Soup with Cheesy Garlic
Ciabatta Bread

Warm Goats Cheese & Figs
On a Walnut & Spinach Salad with an
olive oil & Balsamic Dressing

Maple Glazed Pigs in Blankets...
Tucked into a Yorkshire Pudding
Served with Onion Gravy

Smoked Salmon
And Cream Cheese Roulade,
Cucumber & Avocado Salad
with Sourdough Croutes

Chicken & Chorizo Arancini
With a Warm Marinara Sauce

Butternut Squash Risotto
With Courgette Ribbons (VG)

Mains

Roast Turkey Breast
Wrapped in Streaky Bacon,
Crammed with Sage, Onion & Chestnut
Stuffing, with Roast Potatoes,
Roasted Parsnips, Carrots,
Buttered Sprouts & Red Cabbage,
with a Rich Red Wine Gravy

Pan Seared Salmon Fillet
In a Creamy White Wine & Leek
Sauce With Pan Fried New Potatoes,
Roasted Fennel & Asparagus

Slow Cooked Blade of Beef
Wild Mushroom, Thyme & Pancetta
Gravy, with Dauphinoise Potatoes,
Roasted Carrots & Tenderstem Broccoli

Mushroom Stroganoff Wellington
With Pan Fried New Potatoes, Roasted
Carrots & Tenderstem Broccoli (VG)

Roasted Vegetable & Black
Bean Enchiladas
Topped with Melted Mozzarella
With Parmentier Sweet Potatoes,
Buttered Corn on the Cob

Puddings

Baked Vanilla Cheesecake,
Served with a Blue Berry Compote

Traditional Christmas Pudding,
Served with Warm Brandy Sauce

Sticky Ginger Pudding,
Served with lashings of Custard

Rich Dark Chocolate Mousse
Topped with Fresh Raspberries & Mint

Apple & Blackberry Crumble
With a Biscoff topping and served
with Salted Caramel Ice Cream

This menu needs to be pre-ordered
at least five days in advance of
the booking.

(7 days for bookings over 6)

We are booking tables for a
maximum of 12 people per group
Larger groups can be spread
over multiple tables. Please make
your choice, and hand it in with a
£10 deposit per person