



CHRISTMAS EVENING MENU

MONDAY - SATURDAY 6PM - 9PM

1ST DECEMBER 2025 TO 24TH DECEMBER 2025

STARTERS

Lightly curried parsnip soup with focaccia croutons & homemade bread [v]

Smoked salmon, dill and lemon pate with cucumber & toast

Grilled goats cheese with pickled beetroot & walnut salad [v]

Wild game terrine (pheasant, pigeon & duck) with spiced apple & date chutney & toast

Seared beef, red onion & stilton salad

MAIN DISHES

Pan roast wild duck breast with braised red cabbage, black pudding sautéed mushrooms & spiced apple chutney

Local roast turkey breast with pork & herb stuffing, pigs in blankets, thyme roast carrots & brussels sprouts

Mushroom, leek, spinach & walnut roast wrapped in filo pastry with kale, pickled beetroot & warm tomato chutney [v]

Poached plaice fillets with smoked salmon, samphire, sautéed leeks and a pink peppercorn cream sauce

All main courses served with rosemary roast potatoes

DESSERTS

Christmas pudding with brandy cream

Apple & cinnamon crème brûlée with toasted almonds & shortbread

Lemon & lime posset with berry compote and shortbread biscuits

Dark chocolate fondant with salted caramel ice cream

£45 PER PERSON

Please inform a member of our team if you have any dietary requirements; dairy free and gluten free options are available

