



Festive Menu 2025

3 Courses - £42

STARTERS

Roasted Red Pepper & Tomato Soup – freshly baked bread (V VG) (GF on request)

Baked Ham Hock & Cheddar Cheese Pot – creamy cheese sauce – potato – freshly baked bread (GF on Request)

Prawn Tian – cucumber – avocado – tomato – lettuce – cocktail sauce (GF)

Three Cheese Arancini – pomodoro sauce – Prosociano cheese (V VG GF)

MAINS

Roast Turkey – pig in blanket – pork, sage & onion stuffing – beef dripping potatoes – buttered carrots – maple roasted parsnip – smashed root vegetables – seasonal greens – rich turkey gravy (GF on request)

Parsnip, Cranberry & Chestnut Loaf – olive oil roasted potatoes – carrots – maple roasted parsnip – smashed root vegetables – seasonal greens – rich red wine vegetarian gravy (V VG GF)

Slow Braised Pressed 28 Day Aged Beef – mashed potato – buttered winter greens – Merlot infused gravy (GF)

Sweet Potato & Red Onion Tart – new potatoes – fine green beans – (V) (VG GF on request)

Sea Bass Fillet – crushed baby potatoes – wilted spinach – prawn velouté (GF)

DESSERTS

Warm Chocolate Cake – Belgian chocolate sauce – double cream (V GF)

Fresh Fruit Salad – raspberry sorbet (GF V VG)

Toffee Fudge Sundae – chocolate fudge pieces – toffee sauce – vanilla pod ice cream – whipped cream (GF V)

Festive Crumble – apple – cinnamon – custard (V GF) (VG on request)

Trio of British Cheeses – Castello Tickler Extra Mature Cheddar, Tuxford & Tebbutt Blue Stilton & Cornish Brie served with red onion chutney & biscuits (V) (GF on Request) (Supp £4 or as additional course for £12 pp)