

CHRISTMAS MENU

2026

STARTERS

Cod and pancetta fishcakes

Mixed leaves with a red onion and tomato salsa

Ham hock terrine

Pickled carrots, golden beetroot piccalilli and toasted ciabatta (GF option)

Burrata bocconcini

Rocket, sun-dried tomatoes and pesto (V)

MAIN COURSES

Traditional turkey dinner

Roast potatoes, carrots, red cabbage and Brussels sprouts, pig in blanket, Yorkshire pudding and gravy (GF option)

Slow-roasted pork belly porchetta

Creamy mash, mangetout and peas, finished with a rich Chianti gravy (GF)

Pan-seared salmon fillet

A bed of rice, topped with sweet chilli peppers and mangetout (GF option)

Spiced root vegetable Wellington

Garlic-crushed new potatoes, Brussels sprouts and red cabbage (V) (VE option)

DESSERTS

Rich Christmas pudding

Served with crème anglaise (VE option) (GF option)

Gingerbread cheesecake

Served with cream and honeycomb pieces

Truffle brownie torte

Served with berry compote and cream (VE) (GF)

£35 FOR 3 COURSES • £27 FOR 2 COURSES

CHILDREN UNDER 12 £20 FOR 3 COURSES • £14 FOR 2 COURSES

