

FESTIVE SET MENU

2 Courses £27.95 - 3 Courses £33.95

Available from 25th November to 29th December. Excluding Christmas Day
2 course option available Sunday to Thursday, 3 course available every day

Starters

Roasted Squash Soup
crispy sage, garlic bruschetta *VG*

Pork Belly Burnt Ends
cooked low & slow then glazed with
cranberry *GF*

Pinot Grigio Mushrooms
cream, garlic pangrattato & sourdough *V*

Smoked Salmon
served with caper berries, beetroot &
horseradish creme fraiche, melba crisps

Festive Carvery

Every day our chefs freshly prepare premium roast meats & plant based alternatives. You can choose up to 3 options or just stack up on your favourite! Our carvery includes all the trimmings so help yourself to our fantastic roast potatoes, Yorkshire puddings, seasonal greens, stuffing & rich gravy

Prime Roast Beef
seasoned slow roasted aged beef *GF*

Hand Carved Turkey
roasted succulent turkey breast, pig in blankets *GF*

Honey Roast Gammon
honey & mustard glazed *GF*

Festive Roulade
roasted squash, chestnuts, cranberries & mushrooms *VG*

Salmon Wellington

garlic butter & herbs

Add some of our delicious side dishes to your table

£5.95 each

Cauliflower Cheese with Pangrattato

Creamy Dauphinoise Potatoes

Tender-stem Broccoli with Toasted Almonds

Alternatively, choose one of our guest favourites

Prime Beef Burger
chargrilled burger with gravy mayo, smoked
applewood cheese, bacon & onion relish,
served with skinny fries

Overnight Belly Ribs
rubbed & basted with apple & honey, then
smoked over hickory, served with greek slaw
& rosemary fries

Vegetable Pie
with buttered mash, red wine gravy &
seasonal vegetables *VG*

Hand Battered Cod
served with chunky chips, mushy peas &
homemade tartare sauce

Desserts

Traditional Christmas Pudding
with brandy butter sauce & redcurrants

Creme Brulee
mulled wine poached pear

Salted Caramel Brownie
vanilla gelato

Gelato by Gerlato
with baked chocolate cookie

TERMS & CONDITIONS

Deposits - Festive Menu bookings require a deposit of £10 per person to secure the booking. Bookings are considered provisional & not confirmed until deposit is received. Provisional bookings are held for a period of 7 days - If full deposit is not received in this time the booking may be cancelled and the table rebooked. Deposits are non-refundable but can be transferred to another date as per our cancellation policy. Please note that we work with fresh produce & occasionally our chefs may have to change menu items if there is any unavoidable supply chain issues during December

Cancellations - If the booking is cancelled up to 48 hours prior to the booking, the full deposit can be transferred for use on another date up to the 31st March 2025. Cancellation within 48 hours or no shows will be charged the full deposit amount. Please make our team aware of any allergies *GF* Gluten Free *VG* Vegetarian