

Christmas Menu



LUNCH SERVED 2-3:30pm
2 COURSES £20 | 3 COURSES £25

DINNER SERVED 4-7pm | 3 COURSES £30



STARTERS



Broccoli & Stilton Soup (GF, V)

served with a warm ciabatta

Chicken Liver Pate with Mushrooms

served with plum & apple chutney and warm ciabatta

Katsu battered Torpedo Prawns

served with Sweet Chilli & Salad garnish



MAINS



Traditional Roast Turkey (GF option available)

Braised Beef in a Red Wine & Rosemary Sauce

Vegetable Wellington (V, Vg)

Tomato Goat's Cheese & Basil Tart

all served with Seasonal Vegetables and crispy roast potatoes



PUDDINGS



Mince Pie Cheesecake

shortbread biscuit base with a spiced cheesecake containing brandy-soaked fruit

Limoncello Flute

filled with lemon gelato and swirled with zesty limoncello sauce

Christmas Pudding (GF & Vg option available)

served with brandy sauce

Ice Cream

choice of strawberry, chocolate or vanilla

When ordering your food & drink, please inform a member of the team if you have a food allergy or intolerance. As part of the nature of fresh game, dishes may contain traces of shot. Provenance may vary subject to supply. Tables of 4 or more are subject to a discretionary service charge of 12.5%.

Meals need to be pre-ordered 10 days before booking date.

