



Christmas MENU

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STARTERS

Brie & Beetroot Chutney Tart in Kale Pastry

Creamy Brie set over vibrant beetroot chutney, encased in crisp kale pastry

Cauliflower, Cheddar & Chestnut Soup

Velvety cauliflower soup enriched with mature cheddar and roasted chestnuts, finished with a swirl of cream and served with warm bread.

Cranberry Glazed Prawn Bruschetta

King prawns tossed in garlic and cranberry butter, served warm on toasted fig sourdough with dressed rocket leaves.

Duck, Red Onion Relish & Truffle Terrine

A rich duck terrine layered with sweet red onion relish and a hint of truffle oil, served with toasted sourdough and dressed leaves.

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MAIN DISHES

Thyme, Bay & Butter Basted Roast Turkey

Succulent roast turkey served with sage & onion stuffing, pigs in blankets, golden roast potatoes, buttered seasonal vegetables, Yorkshire pudding, cranberry sauce, and rich gravy.

Roasted Squash, Cranberry & Red Onion Tagine

A rich tagine of butternut squash, caramelised red onion and cranberries, served with smooth carrot & swede mash and seasonal Brussels sprouts.

PIEMINISTER CHRISTINGLE

A golden pastry pie filled with roast parsnip, creamy West Country cheddar, leek and chestnuts. Served with mashed potatoes, roasted parsnips, stuffing ball stick, carrot and swede mash, Yorkshire pudding & a jug of rich gravy.

PIEMINISTER MISTLEMOO

A golden pastry pie filled with tender British beef steak, dry-cured bacon, chestnuts, porcini and a splash of port. Served with mashed potatoes, roasted parsnips, a sage & onion stuffing ball, carrot & swede mash, Yorkshire pudding, and a jug of rich gravy.



DESSERTS

STICKY TOFFEE CHRISTMAS PUDDING

Moist spiced Sticky Toffee Sponge enriched with raisins and mixed peel topped with a sticky toffee sauce

CHOCOLATE & CLEMENTINE TORTE

A chocolate brownie base with a chocolate and clementine mousse finished with a sprinkling of gold shimmer and cocoa nibs.

CARAMEL-SWIRLED MINI PAVLOVA WITH AMARETTO CHERRIES

Golden caramel meringue topped with mascarpone cream and boozy Amaretto-soaked cherries, finished with toasted almonds.

ADDITION

FESTIVE CHEESEBOARD £7.50 PER PERSON

A handpicked selection of fine cheeses served with crisp crackers, butter, chutneys, grapes, nuts, and a touch of festive flair – perfect for sharing or rounding off your meal in style.

2 COURSE £27 | 3 COURSE £33

**BOOKING FORMS AVAILABLE FROM THE BAR
PRE-ORDER BOOKINGS ONLY
£10 DEPOSIT PER HEAD**

**Festive Menu available 1st December to 21st December.
Available Wednesdays - Sundays only.**

IF YOU HAVE SPECIFIC FOOD ALLERGENS AND OTHER INTOLERANCES PLEASE SPEAK TO A MEMBER OF STAFF BEFORE CHOOSING YOUR DISHES. ALL WEIGHTS QUOTED ARE APPROXIMATE, PRIOR TO COOKING. OUR MENU DESCRIPTIONS DO NOT LIST ALL INGREDIENTS. WHILST WE TAKE EVERY CARE TO PRESERVE THE INTEGRITY OF OUR DISHES TO REDUCE THE CROSS CONTAMINATION, WE MUST ADVISE THAT THESE INGREDIENTS ARE HANDLED IN A MULTI-USE KITCHEN ENVIRONMENT EITHER BY OUR SUPPLIERS OR AT OUR PREP STATIONS AND WE UNFORTUNATELY CANNOT GUARANTEE ALLERGEN FREE DISHES.