

Festive Menu 2025

Friday & Saturday Evening Live Music Three courses £39.95, Two courses £32.95
Tuesday-Thursday 2 courses £28.95 & 3 Courses £35.95
AVAILABLE FROM 28th of November



Starters

Leek & Potato Soup (V)

Served with spinach & crusty bread

Fresh Mussels (GF)

Steamed Shetland mussels, cream, white wine, garlic, shallots

Duck Liver Pate

Enriched with juicy pieces of apricots poached in Cointreau, served with toasted granary bread

Roasted Fig with Parma Ham (GF)

Served with Goats cheese and balsamic dressing

Prawn & Crayfish Cocktail

Served with bread & butter

Mains

Traditional Roast Turkey

Goose fat roast potatoes & all the trimmings

Duck Confit

Plum and winter berry sauce, served with creamed potato

Sea Bass Fillet

Pan roasted, served with crushed new potatoes, fennel, lemon, butter & parsley sauce

Short Rib Beef

In maple bourbon glaze, mash potato & roasted vegetables

Cornfed Chicken Supreme (GF)

Creamy mushroom sauce, served with gratin potato & roasted vegetables

Mediterranean Vegetable tart (Ve)

Pumpkin crumb, mash & asparagus

Desserts

Christmas Pudding

Brandy cream

Raspberry Gin Cheesecake (GF, Vg)

With vanilla ice cream

Bread & Butter Pudding

With vanilla ice cream

Gelato Gold Mince Pie ice Cream

Apple & Cinnamon Crumble With custard cream



ALLERGIES Gluten free & dairy free options are available. Some of our dishes may contain, fish bones, nuts & nut derivatives & our menu descriptions do not list all ingredients. If you have any concerns about the presence of allergens, please speak to a member of staff. **N = Contains nuts** | **V = Vegetarian dishes** | **GF = Gluten Free or can be adapted** | **Ve = Vegan**, Please note there will be a discretionary 10% service charge added to your bill.