



Festive Fayre

MENU

15TH NOV / 21ST DEC 2024

FROM 12.30-20.00 MON-SAT

3 COURSE SET

29.95 PER PERSON		£15 PER CHILD
3 COURSE SET MENU		3 COURSE SET MENU

Est 2023

BOOKINGS ONLY





STARTERS

SEASONAL SOUP OF THE DAY WITH FRESH SOURDOUGH

A COMFORTING BOWL OF OUR CHEF'S SEASONAL SOUP, CRAFTED FROM THE FRESHEST MARKET INGREDIENTS TO CELEBRATE THE FLAVOURS OF THE SEASON. SERVED WITH A SLICE OF WARM, RUSTIC SOURDOUGH BREAD.

DUO OF HAM HOCK & DUCK LIVER TERRINE

A REFINED PAIRING OF HAM HOCK AND RICH DUCK LIVER TERRINE, SERVED WITH CRUSTY SOURDOUGH, A CRISP BISTRO SALAD, TANGY PUB-STYLE PICCALILLI, AND A DRIZZLE OF TRADITIONAL CUMBERLAND SAUCE.

BLOODY MARY PRAWN COCKTAIL

SUCCULENT PRAWNS TOSSED IN A ZESTY BLOODY MARY COCKTAIL SAUCE, INFUSED WITH A HINT OF VODKA, TANGY TOMATO, HORSERADISH, AND A DASH OF TABASCO FOR A SUBTLE KICK. SERVED ATOP CRISP ICEBERG LETTUCE AND GARNISHED WITH A WEDGE OF LEMON, CELERY SALT, AND A SPRINKLE OF FRESH CHIVES. A CLASSIC STARTER WITH A BOLD TWIST

MAIN COURSE

TRADITIONAL ROAST TURKEY DINNER

TENDER SLICES OF ROAST TURKEY WITH CRISPY GOLDEN POTATOES, HONEY-ROASTED PARSNIPS, CARAMELISED CARROTS, AND VIBRANT SAUTÉED SPROUTS. SERVED WITH TENDER BROCCOLI, SAVOURY PIGS IN BLANKETS, CREAMY SWEDE PURÉE, AND A FLAVOURFUL APRICOT AND SAGE STUFFING.

VEGAN ROAST "TURKEY" DINNER

A HEARTY PLANT-BASED "TURKEY" ROAST ACCOMPANIED BY GOLDEN ROAST POTATOES, HONEY-GLAZED PARSNIPS, CARAMELIZED CARROTS, TENDER BROCCOLI, AND SAUTÉED SPROUTS. SERVED WITH CREAMY SWEDE PURÉE AND A SAVOURY VEGAN STUFFING. THIS DISH OFFERS A COMFORTING TASTE OF THE SEASON WITH ALL THE CLASSIC FLAVOURS, ENTIRELY PLANT-BASED.

BRAISED FEATHER-BLADE FILLET

MELT-IN-THE-MOUTH BRAISED FEATHERBLADE FILLET, SERVED ATOP BUTTERY CHAMP POMME PURÉE AND COMPLEMENTED BY SEASONAL WINTER GREENS. FINISHED WITH A RICH RED WINE JUS FOR A DEEPLY SATISFYING DISH FULL OF ROBUST, WARMING FLAVOURS.

FISHERMAN'S PIE

A COMFORTING BLEND OF MUSSELS, PRAWNS, TENDER COD, AND RICH SALMON IN A CREAMY HERB SAUCE, TOPPED WITH GOLDEN MASHED POTATOES. SERVED WITH A SIDE OF SEASONAL WINTER GREENS FOR A PERFECT TASTE OF THE SEA.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

A RICH, SPICED CHRISTMAS PUDDING, SERVED WITH A SILKY BRANDY SAUCE. A CLASSIC INDULGENCE TO CELEBRATE THE SEASON.

STICKY TOFFEE PUDDING

A WARM, INDULGENT STICKY TOFFEE PUDDING DRIZZLED WITH RICH TOFFEE SAUCE, SERVED WITH A SCOOP OF CREAMY VANILLA ICE CREAM. THE PERFECT BALANCE OF WARMTH AND SWEETNESS IN EVERY BITE.

BLACK CHERRY SORBET ETON MESS

A DELIGHTFUL TWIST ON THE CLASSIC ETON MESS, FEATURING VELVETY BLACK CHERRY SORBET NESTLED AMONG CRISP MERINGUE SHARDS AND FRESH WHIPPED CREAM. FINISHED WITH A SPRINKLE OF CRUSHED CHERRIES AND A HINT OF MINT FOR A REFRESHING AND FRUITY DESSERT EXPERIENCE.

