

Festive Menu

Saturday 27th December 2025

Starter

CHICKEN LIVER PARFAIT

With red wine caramelized onions & toasted brioche

Soup

ROASTED PARSNIP & ROSEMARY SOUP

With a crusty bread roll

Mains

HONEY GLAZED HAM

*With apricot, sage stuffing, kilted sausages
& red wine jus*

CHICKEN CONFIT

*With potatoes, glazed root vegetables & a
drambuie sauce*

ROAST BUTTERNUT & SAGE RISOTTO

Whipped mascarphone cheese & sage oil drizzle

Dessert

BOURBON BREAD & PUTTER PUDDING

Pistachio crumb, spiced custard

FOOD ALLERGIES & INTOLERANCES

PLEASE SPEAK TO OUR TEAM ABOUT YOUR REQUIREMENTS BEFORE ORDERING.

Please note: Some menu items may contain nuts or be prepared in an area where nuts are present.

Festive Menu

Sunday 28th December 2025

Starter

HOMEMADE HAM HOCK TERRINE

With pickle vegetables & toasted brioche

Soup

ROASTED CAULIFLOWER LEMONGRASS & COCONUT SOUP

With a crusty bread roll

Mains

BEEF BOURGUIGNON

With roast potatoes & vegetables

GRILLED FILET OF SALMON

With a pea & chive sauce

MISO GLAZED EGGPLANT

With a sesame lime sauce

Dessert

CHOCOLATE CHEESECAKE

Raspberry compote

FOOD ALLERGIES & INTOLERANCES

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Festive Menu

Monday 29th December 2025

Starter

FAN OF CANTALOUPE MELON

With prosciutto & peach coulis

Soup

ROASTED TOMATO & BASIL SOUP

With a crusty bread roll

Mains

SLOW RAOSTED SHOULDER OF LAMB

With red wine & cranberry sauce

GRILLED SEA BASS

With lemongrass, coriander & coconut sauce

BUTTERNUT & FETA TART

With a sage cream sauce

Dessert

STICKY TOFFEE PUDDING

With vanilla ice cream & honeycomb

FOOD ALLERGIES & INTOLERANCES

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