

Festive Menu

Saturday 26th December 2026

Starter

HOT SMOKED SALMON & HORSERADISH TERRINE

pickled cucumber ribbons, dill oil & Aaron oaties

Soup

RED LENTIL & VEGETABLE BROTH

served with a crusty bread roll

Mains

SLOW BRAISED FEATHER BLADE OF BEEF

with horseradish mash, farm vegetables & a red wine jus

GRILLED HADDOCK FILLET

served with saffron hollandaise sauce

BUTTERNUT & FETA TART (V)

with a sage cream sauce

Desserts

CLEMENTINE POSSET

berry compote, candied clementine & shortbread

BISCOFF CHOCOLATE BROWNIE

with salted caramel sauce chocolate shards

WARM LEMON DRIZZLE SPONGE

Chantilly cream & candied lemon

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