

Festive Menu

Saturday 2nd January 2027

Starter

HOT SMOKED SALMON & HORSERADISH TERRINE
with pickled cucumber ribbons, dill oil & Aaron oaties

Soup

CELERIAC & APPLE VELOUTE
served with a crusty bread roll

Mains

STEAK ONION & ALE PIE
with winter farm vegetables & potatoes

GRILLED FILLET OF SEA BASS
with a leek & garden pea sauce

ROASTED BUTTERNUT & SAGE RISOTTO (V)
with grilled halloumi, micro green salad & shaved parmesan cheese

Desserts

WHISKY HONEY PARFAIT
with mixed berry compote, toasted oat crumb & shortbread

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