

FESTIVE SET MENU

2 Courses £26.95 - 3 Courses £32.95

Available from 25th November to 29th December, excluding Christmas Day
2 course option available Sunday to Thursday, 3 course available every day

Starters

Roasted Squash Soup
crispy sage & garlic bruschetta *VG*

Brie & Cranberry Rarebit
candied walnuts & dressed rocket

Prawn & Crayfish Cocktail
with marie rose sauce, harissa & lime,
mesclun leaves

Smoked Salmon
served with caper berries, beetroot
& horseradish creme fraiche, melba crisps

Pork Belly Burnt Ends
cooked low & slow then glazed with cranberry *GF*

Festive Carvery

Every day our chefs freshly prepare premium roast meats & plant based alternatives. You can choose up to 3 options or just stack up on your favourite! Our carvery includes all the trimmings so help yourself to our fantastic roast potatoes, Yorkshire puddings, seasonal greens, stuffing & rich gravy

Prime Roast Beef
seasoned slow roasted aged beef *GF*

Hand Carved Turkey
slow roasted turkey breast with pigs in blankets *GF*

Honey Roast Gammon
honey & mustard glazed *GF*

Salmon Wellington
garlic butter & herbs

Festive Roulade
roasted squash, chestnuts, cranberries & mushrooms *VG*

Add some of our delicious side dishes to your table
£5.95 each

Cauliflower Cheese with Pangrattato

Creamy Dauphinoise Potatoes

Tender-stem Broccoli with Toasted Almonds

Alternatively, choose one of our guest favourites

Prime Beef Burger
chargrilled burger with gravy mayo, smoked
applewood cheese, bacon & onion relish, served
with skinny fries

Overnight Roasted Belly Pork
cooked with clementine & star anise, served with
grain mustard mash, braised red cabbage &
cranberry

Chilli Wok Noodles
stir fried udon noodles, asian greens,
pickled ginger & crispy onions *VG*

Hand Battered Cod
served with chunky chips, mushy peas &
homemade tartare sauce

Desserts

Classic Christmas Pudding
with brandy butter sauce & redcurrants

Vanilla Creme Brulee
mulled wine poached pear

Raspberry & White Chocolate Roulade
soft meringue filled with dairy cream &
chocolate pieces

Gelato by Gerlato
artisan gelato served with baked gooey
chocolate cookie

TERMS & CONDITIONS

Deposits - Festive Menu bookings require a deposit of £10 per person to secure the booking. Bookings are considered provisional & not confirmed until deposit is received. Provisional bookings are held for a period of 7 days - If full deposit is not received in this time the booking may be cancelled and the table rebooked. Deposits are non-refundable but can be transferred to another date as per our cancellation policy. Please note that we work with fresh produce & occasionally our chefs may have to change menu items if there is any unavoidable supply chain issues during December

Cancellations - If the booking is cancelled up to 48 hours prior to the booking, the full deposit can be transferred for use on another date up to the 31st March 2025. Cancellation within 48 hours or no shows will be charged the full deposit amount
Please make our team aware of any allergies *GF* Gluten Free *VG* Vegetarian