



To start

Celeriac soup, smoked haddock flakes

Chicken liver parfait, grape chutney, toasted brioche
(gluten free on request)

Grilled goat's cheese, cranberry dressing, apple & frisée salad
(vegetarian, gluten free)

Main courses

Roast breast of turkey, confit leg, sage & apricot stuffing,
streaky bacon chipolata, pan gravy, roast potatoes, traditional vegetables
(gluten free on request)

Roast loin of cod, green bean almondine,
crushed new potatoes, champagne butter sauce
(gluten free)

Roasted chestnut risotto, leeks, spinach & maple glazed pecans
(vegetarian)

To finish

Spiced blood orange panna cotta, cranberry compote

Christmas pudding, brandy cream

A selection of local cheeses,
grapes, chutney, celery & biscuits.

2 courses - £19.95 3 courses - £24.95
Set menu - minimum order of 2 courses



If you have any allergies please inform your server so that we may take good care of your requirements.