Christmas Set menu

2 Course £29 - 3 Course £34

Starters

Smoked Mackerel Terrine, Sourdough Crostini (gfo)
Goats Cheese & Pear Tartlet (vg)
Roasted Carrot & Parsnip Soup Focaccia, Salted Butter (v,gfo)
Duck Egg, Sage & Apple Scotch Egg (gf)

Mains

Turkey Ballotine, Sage Stuffing, Roasted Potatoes, Maple Glazed Root Veg, Pigs in Blankets
Carrot & Spiced Marmalade Wellington, Roasted Potatoes, Seasonal Greens (vg)
Estate Reared Venison Haunch, Parsnip Dauphinoise, Rich Red Wine Reduction
Seabass Fillet, Sauteed New Potatoes, Caper & Shrimp Butter, Tender stem

Desserts

Maple & Pecan Chocolate Tart, Salted Caramel Ice-Cream
Red Wine Poached Pears, Cinnamon Whipped Cream (gf)
Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice-Cream
Chocolate Brownie with Vanilla Ice-Cream

All set menus must be pre-ordered in advance with bookings.

Please speak to a member of our team if you have any allergies.
GF – Gluten Free GFO – Gluten Free Option VG – Vegan V – Vegetarian