

Festive Dining Menu



(V, MVg) Sweet Potato, Squash & Heritage Carrot Soup

Bread Roll and Butter

Smoked Duck Breast

Orange Gel, Spiced Plums, Beetroot Textures

Mini Fish Cakes

Lemon Aioli, Fresh Dill



Traditional Roast Turkey

Pigs in Blankets, Sage Stuffing

Roast Silverside of Beef

Yorkshire Pudding

(Vg) Mushroom, Cranberry & Chestnut Roast

Port Sauce

The above are all served with traditional vegetables and trimmings

Poached Salmon

Pomme Purée, Tenderstem Broccoli, Champagne & Dill Sauce



Traditional Christmas Pudding

Brandy Sauce, Poached Plums and Cherries

Gingerbread Cheesecake

Ginger Biscuit Crumb, Spiced Rum Syrup

(MVg) Cranberry & Pistachio Pavlova

Pistachio Cream, Vanilla, White Chocolate Snow

Chocolate Orange Mousse

Orange Cream, Winter Berries, Gold Dust



Available individually or at a fixed-price

**Three Course Meal followed by Tea, Coffee
and Mince Slice at £32.50 per person**