

Christmas Party Menu 2025

3 courses - £35.95 2 courses - £27.95

Starters

Pressed ham hock and golden raisin terrine with pickled winter vegetables, dressed frisee and maldon sea salt cracker bread (GFA)(DF)

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Spice roast cauliflower and chickpea soup with winter vegetable crisps and warm bread (GFA) (VG)

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Severn & Wye Smoked Salmon, horseradish creme fresh, dressed watercress and warm sourdough (DFA)

Mains

Rolled Bronze Turkey Breast with slow roast onion stuffing and dry cured butchers choice bacon

Served with rich stock pot gravy (DF)

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Slow cooked short rib of angus Beef finished with Sticky olive tree ale and onion glaze (GF)(DF)

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Chestnut mushroom , Tarragon and artichoke wellington, served with a wild mushroom velouté (VG)

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All main courses served with honey roast roots and mini roast potatoes and tender stem broccoli

Desserts

Brandy matured Christmas Pudding and light brandy cream sauce (VEGAN AVAILABLE)

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Black forest indulgence chocolate pot (v)

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Spiced orange and ginger cheese cake with mulled raspberry compote (GFA)