

Christmas Festive Menu

Available for Festive Lunches, Dinners and Christmas Party bookings

2 Courses £28.95 | 3 Courses £34.95

Starters

Smoked Salmon, Beetroot & Horseradish Crème Fraîche

Scottish smoked salmon with pickled beetroot, cucumber, dill, lemon and toasted brown bread.

Spiced Roasted Parsnip & Chestnut Soup (V)

A smooth winter soup finished with herb oil, crispy parsnip and warm bread.

Duck Rillettes, Cranberry Chutney & Toasted Sourdough

Slow-cooked duck rillettes served with festive cranberry chutney, cornichons, dressed winter leaves and toasted sourdough.

Ham Hock, Pea & Parsley Croquette

Crisp golden croquette with minted pea purée, pickled shallots and winter leaves.

Main Courses

Slow-Braised Beef Feather Blade, Red Wine Gravy

Tender beef served with horseradish mash, honey-roasted root vegetables, buttered greens and red wine gravy.

Roast Turkey Ballotine with Festive Trimmings

Turkey breast rolled with sage, onion and cranberry stuffing, served with roast potatoes, roast root vegetables and turkey gravy.

Butternut squash, lentil and Brie Wellington (V)

Golden puff pastry filled with roasted vegetables, chestnuts and somerset brie served with roast potatoes, seasonal vegetables and vegetarian gravy.

Pan-Fried Sea Bream, Lemon & Herb Butter

Sea bream fillet with crushed new potatoes, winter greens, caper berries and lemon herb butter sauce

Desserts

Steamed Christmas Pudding, Brandy Anglaise

A rich fruit pudding served warm with silky brandy anglaise and festive winter spices.

Dark Chocolate & Clementine Delice

Smooth dark chocolate delice with clementine gel, cocoa crumb, vanilla mascarpone and a glossy chocolate sauce.

Mulled Apple & Cinnamon Cheesecake

Creamy baked cheesecake with mulled apple compote, cinnamon crumble, winter berry coulis and a touch of salted caramel.

Lemon Posset

Silky lemon posset with winter berry compote, buttery shortbread crumb, fresh raspberries and candied lemon zest

*Menu items may contain, or come into contact with **WHEAT, EGGS, NUTS, MILK** and other core allergens.*

For more information please speak with a member of the team.

A discretionary 12% gratuity will be added to your bill. This will be equally split between all team members.