

FESTIVE MENU

HOMEMADE SOUP OF THE DAY

Rosemary & garlic croutons

CHICKEN LIVER PARFAIT

Rose & Crown chutney, melba toast

SMOKED SALMON ROULADE

Pickled cucumber, lemon & caper dressing

TWICE BAKED CHEESE SOUFFLE

Leek velouté, crispy shallots & leeks



TURKEY ROULADE

Crispy pancetta colcannon potato, root vegetables

BRAISED BEEF SHIN

Dauphinois potato, braised red cabbage, seasonal greens

FILLET OF SEABASS

Beetroot rosti, dill & lemon butter sauce

OYSTER MUSHROOM & CELERIAC

Pomme Anna, carrot & kale



CRANBERRY & ALMOND TART

Homemade mincemeat, brandy & whipped honey Chantilly cream

DARK CHOCOLATE TORTE

Oranges & pistachio

SPICED RIOJA POACHED PEAR

Blackberry & Port syrup

SAN SEBASTIAN BASQUE CHEESECAKE

TWO COURSES £35 OR THREE COURSES £40

Available from 01/12/26 to 23/12/26 for parties of 6 or larger. A deposit of £10 a head is required upon booking. Full payment and pre order will also be required 7 days before the date of the reservation.