



2-COURSES FOR £27.50
3-COURSES FOR £31.50
PER PERSON

2026 FESTIVE SEASON MENU

Starters

Seeded Vol au Vent

With baby green asparagus & mixed wild mushrooms, tarragon cream sauce & balsamic glaze (v)

Scottish Smoked Salmon, Haddock & Dill Roulade

Saffron & Avruga caviar velouté (gf)

Chicken Liver & Port Parfait

Red onion marmalade, pickles & oatcakes

Honeydew Melon & Passion Fruit Sorbet

Cointreau glaze (vegan-gf)

Puy & Red Lentil Soup garnished with parsnip crisp

Scented with cumin, sourdough French baguette & butter (vegan-gf)

Atlantic baby prawns & Cuttlefish Cocktail

Citrus mayonnaise, Vollkorn bread

Mains

Turkey & Date Stuffing Paupiette

Wrapped with smoked streaky bacon, Chipolatas, fresh rosemary gravy, fondant potato, roasted mixed vegetables with honey & fresh rosemary

Beef Fillet Strips Stroganoff

Gratin dauphinois & brioche crouton

Curried Lamb & Chickpea Pie

Spring onion mash & green beans

Mixed Vegetable Tempura

Sriracha mayonnaise (vegan-gf)

Seabass & Coriander Beignet

Pea purée, grilled courgettes & plum dressing (gf)

Desserts

Warm Banana Cake

Rum & raisin ice cream, caramel sauce (v)

Red Velvet & Fudge Cheesecake

Mixed berry compote & petit palmier (v)

Belgian Chocolate Truffle Dessert

Chocolate sauce, vegan coconut ice cream (vegan-gf)

Bread & French

Viennoiserie Pudding

Coffee custard, crispy chocolate marshmallow (v)

Continental Cheese Selection

Apricot & dark plum chutney, apple, figs, walnuts, biscuits, oatcakes (v)

Christmas Pudding

Brandy sauce, raspberry ripple ice cream (v)



OUR FOOD MAY CONTAIN NUTS, DERIVATIVES OF NUTS OR OTHER ALLERGENS. IF YOU SUFFER FROM AN ALLERGY OR FOOD INTOLERANCE, PLEASE NOTIFY A MANAGER. WE ARE HAPPY TO CATER FOR SPECIAL REQUIREMENTS. ALL CARE HAS BEEN TAKEN TO REMOVE SMALL BONES WHERE APPROPRIATE, BUT IT IS INEVITABLE THAT SOME MAY REMAIN.