

CHRISTMAS EXPERIENCE 2026

Three cheese and Prosciutto quiche on a bed of mixed dressed salad
Golden artichoke fritters with a sweet and spicy sticky dipping sauce ✓
Trio of smoked mackerel, prawn and crab rillettes with crisp spelt crackers
Chicken, Shropshire Blue and tarragon tart on a bed of mixed dressed salad
Sweet potato, red pepper and spinach soup, served with a giant parmesan crouton ✓

White fish and cannellini bean stew, served with our popular garlic bread
Tender diced beef, wild mushrooms, beetroot and red wine casserole, topped with
creamed potato and served with seasonal vegetables.
Miso-glazed mushroom and lentil nut roast, roast potatoes and seasonal vegetables
Vegan
Roast turkey with all the traditional trimmings- pigs in blankets, chestnut stuffing,
roasties, seasonal vegetables and masala sherry gravy
Pork shoulder, slow-cooked with apple, cinnamon and nutmeg and served with braised
red cabbage, bacon lardons and fennel, roast potatoes and seasonal vegetables

Basque style cheesecake with poached pear
Homemade mincemeat frangipane tart, with vanilla ice-cream
Chocolate and cherry upside-down pudding with brandy custard
An individual serving of Christmas pudding with brandy custard
Homemade almond and Disaronno liqueur tiramisu with a French macaron
Winter Mess- Pears, apples, plums, apricots and cranberries poached in cinnamon,
nutmeg and star anise syrup, with fresh chantilly cream and crumbled meringue

£32.95 for 2 courses, £41.50 for 3 courses, or 2 courses plus a large glass of house wine.
Includes service, but not tea or coffee, available from £3.50 each.

*** Please tell our waiting staff if you have any food allergies. All the dishes are homemade and some can be altered to suit dietary requirements, if given advance notice ***