

CHRISTMAS MENU 2026

available from 26th november - 24th december

STARTERS

Tunisian Lablabi Soup

warming roasted tomato, north african spices, chick peas,
and harissa soup with torn bread, crispy onions
(VEGAN) (G/F AVAILABLE)

Roasted Beetroot & Goats Cheese Salad

beetroot, grilled goats cheese, candied walnuts, rocket,
pomegranate molasses syrup, red wine vinegar, orange juice,
olive oil & maple syrup dressing (V) (G/F)

Fried King Prawns & Padron Pepper Salad

salt & pepper king prawn and blistered padron
peppers, pico de gallo with spicy cholula & garlic
tomato sauce (V) (G/F AVAILABLE)

Wild Boar Pate

pressed wild boar, pork & plum pate served with
cornichons, pickled onion, spiced apple & fig chutney,
butter & freshly baked ciabatta (G/F AVAILABLE)

Mushrooms & Chestnuts on Toast

a selection of wild mushrooms and chestnuts in garlic
and parsley butter on sour dough toast (V) (VEGAN AVAILABLE) (G/F AVAILABLE)

MAIN COURSES

Turkey Ballontine and all the trimmings

sliced rolled turkey breast wrapped in streaky bacon, sage, onion & smoked bacon stuffing, and all the trimming (G/F AVAILABLE)
(vegan pumpkin and cranberry nut roast also available)

Braised Beef Brisket Bourguinonne Pie

Slow braised brisket, red wine, smoked bacon, mushroom, winter warming spices, shortcrust
pie case & puff pastry lid, potato dauphinoise, tender stem broccoli, winter greens with garlic & pancetta

Chicken Forestiere

breast of chicken in a rich sauce of earthy wild mushrooms, shallots, garlic, French cognac, finished
with double cream with hasselback roasted potatoes, chantenay carrots & tender stem broccoli (G/F)

Pan fried Salmon Bearnaise

butter & honey roasted fillet of salmon, lemon & dill bearnaise sauce, roasted winter vegetables & baby new potatoes (G/F)

Roast Fillet of Pork

parma ham wrapped pork fillet, bubble & squeak mash, madeira gravy, tender stem broccoli,
winter greens with garlic & pancetta (G/F)

Giant Cous Cous & Roasted Vegetable Tabbouleh

butternut, parsnip, carrot, sweet potato, rocket, tomato, soya beans, roasted pepper,
pomegranate seeds, sage infused olive oil dressing (VEGAN) (G/F)

8oz Bistro Cut Sirloin Steak

cooked to your liking with sautéed mushrooms, grilled tomato, fries & dressed salad (G/F)

DESSERTS

Gingerbread Cheesecake

ginger biscuit base, spiced ginger cinnaomom & nutmeg
cheesecake, salted caramel sauce & caramel ice cream

Millionaire Shortbread & Cinder Toffee Honeycomb

gluten free sweet pastry with vegan salted caramel & chocolate
ganache topped with cinder toffee honeycomb pieces
with vegan vanilla ice cream

St Clements Brulee

set brulee custard flavoured with oranges and lemons
served with biscotti biscuit and sorbet

Chocolate Pannetone Tirimisu

chocolate pannetone soaked in coffee & amaretto
liqueurs layered with marscapone & whipped cream
dusted with chocolate shavings

Christmas Pudding Black Forest Strudel

plum pudding, chocolate pieces, brandy, cherries all
wrapped in puff pastry lattice with cherry ice cream

2 COURSES £32.95 3 COURSES £36.95

£10.00 deposit required per person to secure your booking

All weights shown are approximate before cooking. The European rule bit! 1lb = 454 g. All prices include VAT at the current rate of 20%. Our kitchen contain
all 14 allergen ingredients as outlined by the EU Directive (EU FIC 2014) Please ask for any allergy advice, we'll be happy to accommodate your request