

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 prawns with blistered padron peppers, pico de gallo & spicy cholula tomato sauce (G/F)

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, Roast Potatoes, Parsnips & All The Trimmings (G/F)

turkey breast rolled with sage, onion, cranberry & chestnut stuffing wrapped in streaky bacon served with all the trimmings (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, served 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 (+£5.00 Supplement)

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

DESSERTS

Christmas Pudding Black Forest Strudel

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

Gingerbread Cheesecake

ginger biscuit base, spiced ginger cinnamon & 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 (VEGAN) (G/F)

St Clements Brulee

set brulee custard flavoured with oranges and lemons served with biscotti biscuit and sorbet (G/F AVAILABLE)

Chocolate Panettone Tiramisu

chocolate panettone soaked in coffee & amaretto liqueur layered with marscapone & whipped cream dusted with chocolate shavings

Cheeseboard (+£3.00 Supplement)

our selection of english & continental cheeses with biscuits, fruits and chutneys (G/F AVAILABLE)

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

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Please write in the names of all members of the party in the left hand column, please ask if you need more forms. Indicate each course choice by placing a cross or tick in the relevant box opposite the guest's name.

Don't forget to order your wine, we'll have it breathing for you on your arrival.

All menu selections need to arrive to us at least **10 days** prior to your party.

Name Of Booking	Contact Tel No.	Date Of Reservation
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