



THE
FESTIVE
Menu

STARTER

Ham Hock & Green Pea Terrine

Served with house pickles, fig chutney & toasted sourdough crisps.

Smoked Salmon with Lumpfish Roe

Drizzled with honey mustard dressing & served on sourdough crisps.

Wild Mushroom Soup (V)

Infused with truffle essence & finished with a hint of cream.

MAIN COURSE

Festive Turkey Parcel

Wrapped in bacon, filled with pork sausage, sage & onion stuffing,
served with Christmas vegetables.

Oven-Baked Salmon

Braised speckled lentils, orange hollandaise & pea tendrils.

Saffron & Pumpkin Risotto (V)

Topped with parmesan crisps & rocket salad.

DESSERT

Traditional Christmas Pudding

Served warm with brandy sauce.

White Chocolate & Raspberry Cheesecake

Smooth vanilla cheesecake swirled with raspberry coulis.

Chocolate Truffle Torte

Rich and indulgent with a velvety finish.

£49 PER PERSON

V – Vegetarian Dishes, VE – Vegan Dishes.

For guests with allergies or specific dietary requirements, please speak to a member of staff.
A 12.5% discretionary service charge will be added to your bill. All prices inclusive of VAT.

Opening hours: Monday to Sunday 12pm to 9pm.