



c h r i s t m a s m e n u

s t a r t e r

Chicken liver, redcurrant and brandy pâté £9

rich and indulgent festive pâté, seasoned with a blend of aromatic herbs and spices, served with crusty bread

roasted beetroot, goats cheese and pecan tart £9

creamy goat cheese and earthy, tender beetroot, roasted pecans drizzle of honey and finished fresh thyme

brie and cranberry filo cigars £9

gooey brie complemented by the sweet and tangy cranberry, all wrapped up in a crispy, buttery filo pastry

potted shrimp and hot smoked trout £10

exquisite classic potted shrimp paired with the rich, smoky flavors of hot smoked salmon and a butter lid

cauliflower and chestnut soup £8

a velvety blend of earthy chestnuts and creamy cauliflower, infused with the aromatic warmth of garlic and thyme.



m a i n

beef cheek £18.5

rich, slow-cooked beef cheek, tenderly braised to perfection and served with a velvety mash and red wine jus

chalk stream trout fillet £18

delicate flaky trout fillet, gently laid upon a bed of buttery smashed peas, elevated by a subtle hint of garlic.

festive turkey roulade £17.5

succulent turkey breast, rolled with a rich, savory stuffing and wrapped in smoky bacon served with all the trimmings

luxurious pecan, mushroom and cranberry roast £17

nut roast of pecans, tender spinach, earthy mushrooms, and cranberries served with all the trimmings and vegan gravy





c h r i s t m a s m e n u

d e s s e r t s £ 8

spiced apple, pear and ginger crumble

spiced apple, pear, and ginger crumble with a buttery crumble topping served with custard

rich chocolate brownie

fudgy rich hot chocolate brownie paired with luxurious salted caramel ice cream

mince pie and frangelico affagatto

rich vanilla ice cream, topped with a shot of espresso and a side of frangelico and spiced mince pie pieces

quintessential christmas pudding

traditional Christmas pudding served with brandy butter and custard

f e s t i v e d r i n k s

mulled wine £9

classic mulled wine, a festive concoction of well-bodied red and aromatic spices



mulled cider £8

apple cider simmered gently with a blend of spices, including cinnamon sticks, cloves, and whole nutmeg and star anise,

cranberry lime mimosa £9

vibrant and refreshing effervescent delight combines the tartness of cranberry with a zesty lime edge, perfectly balanced with sparkling wine

baileys cinnamon latte £9

a luxurious blend of rich espresso, frothy steamed milk, and the smooth, velvety taste of Bailey's Irish Cream. Infused with a dash of cinnamon

