



CHRISTMAS

MENU 2024

Served from November 27th to December 24th

2 Course 27.95 / 3 Course 32.95

(including tea or coffee and mince pies)

STARTERS

Charred asparagus, white bean & truffle houmous (Ve)

Seared scallops, crispy prosciutto, carrot puree, basil oil

Seared beef tataki, ponzu sauce, watercress salad, crushed wasabi peas



MAINS

Traditional roast turkey, mashed potatoes, roast carrots and parsnips, buttered greens, roasties, stuffing, pigs in blankets & pan gravy

Juniper & orange duck breast, celeriac & cauliflower purée, blackberry sauce

Poached cod, green pea & basil velouté, chorizo & crispy onions

Herbed woodland mushrooms, rosemary & chilli polenta chips, shallot & red wine sauce (Ve)



DESSERTS

White chocolate & cranberry tart, Grand Marnier & orange marmalade (Ve)

Dark & stormy crème brûlée, gingerbread biscuit

British artisan cheese plate, quince jelly & crackers

Please speak to a member of the team or call the pub to discuss any allergens or dietary requirements



Struggling to find a Christmas present?

Vouchers, to redeem at our pubs, are available to purchase in denominations of £25

