



Festive Party




Bring some style to your festivities and enjoy a delicious Christmas menu in our warm and relaxing restaurant.

Our beautiful dining area and luxurious snug are perfect for festive parties of all sizes – whether it's an intimate dinner with friends, getting together with family over the Christmas season or the big work function, we are able to accommodate bookings for many group sizes – just get in touch with your requirements.

To Book Your Festive Party

Please speak to a member of our team



(VE) Vegan, (VG) Vegetarian, (GF) Gluten free, (VE*) Can be made vegan

GF denotes dishes free from gluten, however some of these dishes may be cooked in a shared fryer where items containing gluten have previously been cooked. If you have any questions about our ingredients, or have other dietary requirements, please ask any member of staff who will be happy to help. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here.

Christmas Menu

Two Courses
£28

Starters

Parsnip & Truffle Soup (v,VE*)

Toasted sourdough and crispy parsnip nest

Gin Gravlax Salmon

Pickled beetroot, horseradish cream and caper flowers

Duck Parfait

Cognac gel, toasted sourdough and crispy onions

Mains

Rolled Stuffed Turkey Breast

Honey-roasted carrots & parsnips, roast potatoes, sautéed Brussels with bacon lardons, stuffing and red wine gravy

Boeuf Bourguignon

Swede & celeriac mash, honey-roasted carrots & parsnips with Guinness bourguignon sauce

Sea Bass

Hasselback potatoes, braised red cabbage purée, honey-roasted carrots & parsnips, sautéed Brussels with bacon lardons and roasted cherry vine tomatoes

Harissa Cauliflower Steak (v,VE*)

Hasselback potatoes, braised red cabbage purée, honey-roasted carrots & parsnips, sautéed brussels with chestnuts

Desserts

Christmas Pudding (v,VE*)

Brandy sauce and redcurrants

Vanilla Bean Panna Cotta

Winter berry compote and caramel tuile

Chocolate Parfait

Honeycomb and strawberries

Cheese Board +£5

Three cheeses, crackers, grapes, mulled chutney and apple

Three Courses
£33

Additional Sides (All £4)

Pigs in Blankets / Stuffing Balls (VE) / Mash (v,VE*) / Roasties (VE*)