



Sample Menu

Celebrate together this Christmas

Our chefs will be refreshing our menu throughout December with a selection of delicious seasonal dishes, alongside traditional Christmas classics you know and love. Keep an eye out on our website and social channels to see what dishes we'll be serving up in December.

to start

CELERIAC & TRUFFLE SOUP Toasted hazelnuts and truffle cream. Served with a warm baguette. *vg*

BUTTERNUT SQUASH & SMOKED APPLEWOOD CHEESE ARANCINI Butternut squash purée, crispy sage, chives, pea shoots and parsley oil. *vg*

SMOKED CHALKSTREAM TROUT Pickled celeriac and fennel, horseradish cream, pea shoots and a lemon wedge.

for main

ROAST TURKEY Pork, cranberry & chestnut stuffing, pigs in blankets, bread sauce, winter vegetables, sea salt & rosemary roast potatoes. Served with a rich gravy.

BUTTERNUT SQUASH, LENTIL & ALMOND WELLINGTON Sautéed kale, seasonal vegetables and a red wine sauce. *vg*

BRIE, BEETROOT CHUTNEY & KALE PASTRY TART Warm mixed salad leaves, roasted candy & golden beets, fine beans and a balsamic glaze. *v*

to finish

TRADITIONAL CHRISTMAS PUDDING Brandy sauce and clotted cream. *v*

JAFFA ORANGE SPONGE CAKE Mango sauce. *vg*

STICKY TOFFEE CHRISTMAS PUDDING Salted caramel ice cream. *v*

Adults need around 2,000 kcal a day. Always inform us of any allergies before placing your order, not all ingredients are listed. Detailed allergen information is available via the QR code. We cannot guarantee the total absence of allergens. v - vegetarian · vg - vegan