



Christmas Party Menu 2026

2 courses £32 - 3 courses £39

To Start

Duck & orange pate with spiced plum chutney and granary toast (Gfo)

Roasted parsnip & rosemary soup, warm focaccia, toasted hazelnuts (Vg, Gfo)

Roasted portobello mushroom stuffed with stilton, walnuts and cranberries, rocket salad (V, GF)

King prawn cocktail, avocado, Marie rose sauce, granary bread (Gfo)

For Main

Slow roast Jim Bakers pork belly, sea salt & fennel crackling with pig in blanket, chestnut & cranberry stuffing ball, honey roasted carrots and parsnips, buttered sprouts, roast potatoes, smoked applewood cauliflower & broccoli cheese, gravy and apple sauce (Gf)

Roast turkey, pig in blanket, chestnut & cranberry stuffing ball, honey roasted carrots and parsnips, buttered sprouts, roast potatoes, smoked applewood cauliflower & broccoli cheese, gravy and cranberry sauce (Gf)

Roasted sweet potato, vegetable and mixed nut roast with beetroot puree, 'pig' in blanket, roasted carrots and parsnips, buttered sprouts, roast potatoes, smoked applewood cauliflower & broccoli cheese and gravy (Vg, GF)

Slow braised lamb shank in a Moroccan spiced fig and apricot sauce with lemon & coriander cous cous, pomegranate seeds

Baked fillet of Salmon topped with a pistachio & parmesan crust, new potatoes, tenderstem broccoli and a fresh herb & lemon butter sauce (Gf)

To Finish you off

Christmas pudding with brandy sauce, Rum & raisin ice cream

St Clements posset with shortbread and boozy raspberries (Gf)

Belgian chocolate and orange liqueur cheesecake, salted caramel profiterole, orange sauce

Sticky toffee pudding, maple candied pecans, rum butterscotch sauce, vanilla ice cream (Gf, Vgo)

Cheese, biscuits and chutney (Gfo) - £3.50 supp or £12.50 as an additional course

V) Vegetarian, (Vg) Vegan, (Gf) Gluten free, (Gfo) Gluten free option.
Please inform us of any allergies before placing your order.

Booking deposit of £10 pp for tables of 8 and above.

Menu available from 27th November to 24th December excluding Sundays.