



CHRISTMAS

MENU 2025

2 Course 27.95 / 3 Course 32.95

(including tea or coffee and mince pies)

STARTERS

Caramelised onion & sweet potato galette, herb oil (Ve)

Ham hock rillettes, spiced carrot chutney, crisp bread

Smoked haddock gratin, sea salt & thyme croûte

Cauliflower & chestnut soup, shaved parmesan, truffle

Beetroot carpaccio, candied walnuts, cranberry dressing (Ve)



MAINS

Traditional roast turkey, pigs in blankets, stuffing, roast potatoes, glazed roots,
buttered greens, pan gravy

Slow-braised beef bourguignon, horseradish mash, candied red cabbage, red wine jus

Pan seared salmon, tarragon butter, celeriac & almond purée, wilted spinach

Leek & potato ravioli, brown parsley butter, crisp sage (Ve)

Roast guinea fowl supreme, sage butter fondant potato, sprout tops, cranberry jus



DESSERTS

Vanilla & bourbon poached pear, candied nuts, vegan whipped cream (Ve)

Espresso martini trifle, chocolate sponge, coffee cream

Christmas pudding, rum butter, warm brandy sauce

Basque forest cheesecake, winter berry compote

Chocolate & hazelnut delicé, kirsch cherries (Vg)

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



Deposit of £50 for tables of 10 or more.

Preorders required for tables of 10 or more on the Christmas menu.