Christmas 2026 MENU

APPETISER

Chestnut mushroom paté, toasted sourdough croûte. GFO VE

STARTERS

Roast celeriac and pink peppercorn soup, rustic bread. GFO VE

Smoked salmon & king prawn salad, Marie Rose sauce, lemon gel. GF

Pork and pistachio terrine, apricot chutney, cornichon salad. GF

Fig and Camembert filo tartlet, candied walnut salad. VEO

MAINS

Grovesmith bronzed turkey crown, duck fat roasted potatoes, thyme roasted carrots & parsnips, chestnuts buttered sprouts, braised red cabbage, pigs in blanket, gravy. GFO

Slow cooked beef bourguignon, horseradish pomme purée, whole thyme roasted carrot, tender stem broccoli. GF

Baked Lemon and herb crusted cod, parmentier potatoes, sautéed green beans, white wine velouté. GF

Butternut squash, spinach, & wild mushroom wellington, braised red cabbage, crushed potatoes, port sauce. VEO

DESSERTS

Chocolate basque cheesecake, orange sorbet. GF

Traditional Christmas pudding, brandy sauce. VEO

Warm mulled wine poached pear, ginger sponge. GF VE

Selection of English cheese, crackers, spiced apple chutney

AFTERS

Mince pies

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