



FESTIVE MENU



AVAILABLE FROM WEDNESDAY 20TH NOVEMBER 2024 | 3 COURSES | £30PP

TABLE NIBBLES

+£4 per person with a minimum of 4 people sharing

*Salami Milano, Prosciutto, Kalamata olives & beetroot falafel
with a selection of breads VGO*

STARTERS

Spiced butternut squash soup with maple yoghurt & toasted seeds VG

Crispy herbed Camembert with a cranberry & port chutney V

Creamy truffled mushrooms on toasted brioche VG

Butterfly king prawns with homemade sweet chilli sauce

Ham hock & leek terrine with mulled cider ketchup & toasted sourdough

MAINS

Pan-roasted cod loin with fine green beans, baby potatoes & beurre blanc

Turkey & stuffing pie with pigs in blankets, hand-cut chips & mushy peas

*10oz dry-aged ribeye steak with slow-roasted tomato, field mushroom & fries,
served with peppercorn sauce (+£5 supplement per person)*

All of the below are served with roasted potatoes, roasted root vegetables,
red cabbage & Brussels sprouts VG

16oz Derbyshire lamb shank braised with port & rosemary

Sage & onion stuffed turkey with pigs in blankets

Maple & ginger glazed celeriac wedge VG

Chestnut, cranberry & brie roast V

DESSERTS

Dark chocolate & brandy tart with caramel honeycomb ice cream V

Mulled sticky toffee pudding with vanilla ice cream

Christmas pudding with vanilla custard VG

Espresso martini panna cotta served with shortbread

*Festive cheese board - Stilton, brie & mature cheddar with house chutney, fruit & crackers (+
£3 supplement per person)*