

Festive Dining

An intimate meal in a charming festive setting

Join us this winter for a very special dining experience. Celebrate the season with a magnificent three-course meal, with all the trimmings you could wish for. Whether it's a dinner for two or a feast for the family, our festive dining experience is sure to be to everyone's taste.

£25 per person - Add a half bottle of house wine for £10*

Starters

Duck, pork & port pâté,
plum & apple chutney,
toasted sourdough

Roast cauliflower & white
bean soup, rosemary oil
(V)

Prawn & cucumber
cocktail, Marie Rose
sauce, brown bread

Roast beet & butternut
salad, Goats' cheese,
rocket (V)

Main Course

Roast turkey, sausage
wrapped in bacon,
sage, onion &
cranberry stuffing,
pan roast gravy

Spinach, field mushroom
& garlic Wellington,
balsamic & thyme
gravy (V)

Baked salmon fillet, leek
& potato cake, tarragon
cream sauce

Slow cooked beef,
red wine, baby onions,
mushrooms, herb mash

Dessert

Traditional Christmas
pudding & spiced rum
sauce (V)

White & dark chocolate
roulade, espresso cream

West Country Brie &
mature Cheddar, red
onion marmalade,
grapes, biscuits

Steamed date &
marmalade pudding,
toffee sauce,
sweet cream

*Based on two people sharing a full bottle of house wine.

A £10 deposit per person is required at the time of booking to secure your place. All deposits are non-refundable and non-transferable except in the event of government restrictions leading to us being unable to operate the event; in this instance deposits will be refunded. Further terms and conditions are available upon request.

For allergen information, please refer to first page.

Premium* Festive Dining*

Upgrade your dining experience to a sensational five-course festive feast. Enjoy a premium festive menu that includes a Champagne sorbet, cheese course and glass of bubbly.

£50 per person - Add a half bottle of premium wine for £15

Starters

Smooth chicken liver & cognac pâté, plum & apple chutney, sourdough crisps

King prawn, smoked salmon & crayfish cocktail, iceberg, Marie Rose, brown bread

Wild mushroom velouté, truffle oil

Roast beet & butternut salad, Goats' cheese, rocket (v)

2nd Course: Champagne sorbet served with fresh raspberry

Main Course

Butter roast turkey, pork & sage stuffing, pigs in blankets, bread sauce & all the trimmings

Roast sirloin of beef, Yorkshire pudding, creamed horseradish & red wine jus

Roasted vegetable & Goats' cheese Wellington, tarragon cream sauce (v)

Brown butter roast plaice fillets, celeriac puree, spinach, lobster bisque

Dessert

Traditional Christmas pudding & spiced rum sauce (V)

Oat milk & vanilla panna cotta, strawberry cracked black pepper salsa (V)

Honeycomb and marshmallow rocky road, popcorn, chocolate sauce, chocolate ice cream

Steamed date & marmalade pudding, toffee sauce, sweet cream

Cheese Course

Long Clawson Stilton, Tickler Cheddar, West Country Brie, red onion marmalade, grape & celery salad

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Festive Lunch

This Christmas we could all use something traditional, so join us Monday to Saturday for a three-course festive lunch with all the trimmings.

£20 per person - Add a half bottle of house wine for £10*

Starters

Duck, pork & port pâté,
plum & apple chutney,
toasted sourdough

Tomato & basil soup,
rustic roll (v)

Roast beet & butternut
salad, Goats' cheese &
rocket (v)

Main Course

Roast turkey, sausage
wrapped in bacon,
sage, onion &
cranberry stuffing,
pan roast gravy

Spinach, field mushroom
& garlic Wellington,
balsamic & thyme
gravy (V)

Baked salmon fillet, leek
& potato cake, tarragon
cream sauce

Dessert

Traditional Christmas
pudding & spiced rum
sauce (V)

White & dark chocolate
roulade, espresso cream

West Country Brie &
mature Cheddar, red
onion marmalade,
grapes, biscuits

*Based on two people sharing a full bottle of house wine.

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