



FESTIVE MENU 2026

TO START

- Cream of Butternut Squash and Sweet Potato Soup (v) £8
Chilled Honey Sweet Melon, Fruits and Citrus Sorbet (v)(vg)(gf) £8
Wild Mushroom and Truffle Arancini (v) £10

MAIN COURSE

- Festive Turkey Roulade £18
Turkey escalope filled with pork sage & onion stuffing wrapped in streaky bacon with a rich jus, served on buttered mash with Thyme roasted carrot, sprouts and herb roasted potatoes
- Thai Salmon, Cod and Lemongrass Fishcake (gf) £18
A blend of salmon and cod with creamy mashed potato, sweet coconut, aromatic garlic, zesty lemongrass and lime leaf, with a little fiery heat from ginger and red chilli. Coated in a crispy gluten free breadcrumb.
- Crispy Pork Schnitzel, Penne a la Vodka £19
Pan fried breaded pork schnitzel, sliced over creamy tomato pasta with vodka, sprinkled with Reggiano parmesan
- Hand Stretched Festive Pizza £16
12" inch pizza base topped with pizza sauce, turkey breast, pigs in blankets, sage and onion stuffing finished with mozzarella
- Vegan Vegetable Wellington (vg) £18
wilted kale and roasted vine tomatoes, balsamic drizzle

DESSERT

- Citrus Lemon Tart £8
Double Chocolate Christmas Tree £8
Mature Cheddar, Stilton and Somerset Brie (v) £10
Homemade festive chutney & biscuits
- Festive Plum Pudding with Brandy
Orange Sauce (v) £8