



## Festive Menu

### Starters

Winter Vegetable Soup, with a Warm Roll  
Chicken Liver and Wild Mushroom Pâté  
with Toasted Ciabatta  
Goats Cheese, Walnut and Beetroot Salad

### Mains

Traditional Roast Turkey, Pigs in Blankets,  
Sage and Onion Stuffing, Roast Potatoes  
and Seasonal Vegetables  
Roast Sirloin of Beef on Creamed Potatoes,  
Glazed Carrots and Wilted Greens  
Seared Seabass on Crushed New Potatoes,  
Chorizo and Butterbean Ragu  
Wild Cranberry and Somerset Brie Tart,  
Roast Potatoes and Seasonal Vegetables  
6oz Steak Burger, Sage and Onion Stuffing,  
Crispy Bacon and Brie, Cranberry and Port Ketchup,  
served with Sweet Potato Fries

### Desserts

Traditional Christmas Pudding with Brandy Sauce  
Lemon, Lime and Blackcurrant Teardrop

**Coffee or Tea with After Dinner Mints**

£21

**Available 12pm – 3pm Monday – Saturday  
6pm – 9pm Monday – Thursday  
Booked in advance only**

## Christmas Party Menu

### Starters

Winter Vegetable Soup, with a Warm Roll  
Chicken Liver and Wild Mushroom Pâté  
with Toasted Ciabatta  
Goats Cheese, Walnut and Beetroot Salad  
Crayfish and Prawn Cocktail  
with Granary Bread and Lemon

### Mains

Traditional Roast Turkey, Pigs in Blankets,  
Sage and Onion Stuffing, Roast Potatoes  
and Seasonal Vegetables  
Roast Sirloin of Beef on Creamed Potatoes,  
Glazed Carrots and Wilted Greens  
Seared Seabass on Crushed New Potatoes,  
Chorizo and Butterbean Ragu  
Slow Roasted Pork Belly, Baked Apple Puree  
and Cider Gravy, Roast Potatoes  
and Seasonal Vegetables  
Wild Cranberry and Somerset Brie Tart,  
Roast Potatoes and Seasonal Vegetables  
6oz Steak Burger, Sage and Onion Stuffing, Crispy  
Bacon and Brie, Cranberry and Port Ketchup, served  
with Sweet Potato Fries

### Desserts

Traditional Christmas Pudding with Brandy Sauce  
Lemon, Lime and Blackcurrant Teardrop  
Salted Caramel and Chocolate Cheesecake

**Coffee or Tea with After Dinner Mints**

£26

**Available 6pm – 9pm  
Friday and Saturday in December**

## Boxing Day Menu

### Starters

Roasted Butternut Squash Soup with Coriander  
and Crème Fraîche  
Home Cured Salmon with Granary Bread and Lemon  
Chicken Liver and Wild Mushroom Pâté  
with Toast and Red Onion Chutney

### Mains

Maple Cured Gammon with Poached Egg, Pineapple  
Salsa, Triple Cooked Chips and Watercress  
Lincolnshire Sausages with Bubble and Squeak,  
Crispy Onions and Red Wine Gravy  
Apricot and Cranberry Stuffed Lamb with Honey  
Roasted Carrots and Goose Fat Roasted Potatoes  
Wild Mushroom and Tarragon Risotto

Grilled Salmon with Pea, Chorizo and Potato Fricassee

### Desserts

Warm Chocolate Brownie  
with Salted Caramel Ice Cream  
Lemon Meringue Roulade  
Raspberry Pavlova

**2 Courses £22**

**3 Courses £27**

**Served from 12 - 4**