



FESTIVE GATHERINGS CHRISTMAS 2026

Monday 23rd November to Saturday 19th December

Lunch - served 12pm - 2pm

Dinner - served 5.30pm - 8.30pm

2 Course £28.95pp / 3 Course £35.95pp

.....STARTERS.....

Homemade Seasonal Soup of The Day

Croutons, Toasted Sourdough GF/DF/V/Ve

Crispy Pork Belly

Celeriac & Apple Remoulade, Crispy Black Pudding, Cider Jus GF/DF

Game Terrine

Fig & Pickled Walnut Chutney, Festive Sourdough GF/DF

Pea & Mint Arancini

Citrus Crème Fraîche, Smoked Salmon GF/DF

Crispy Beer-Soaked Portobello Mushroom

Whipped Goat's Cheese, Caramelised Onion, Pickled Beetroot GF/V/Ve

.....MAINS.....

Traditional Roast Turkey

All the Trimmings, Roast Potatoes, Seasonal Vegetables, Turkey Gravy GF/DF

Crispy Pork Schnitzel

Braised Apple & Cinnamon Cabbage, Warm Mushroom Dijonaise, Pan Fried Potatoes GF/DF

Beef Daube

Creamy Mash, Roast Shallot, Bourguignon Mushrooms, Red Wine Jus GF/DF

Herb Crust Cod Loin

Buttered Leeks, Mussels, Cider Cream, Crispy Potatoes GF/DF

Miso-Roasted Root Vegetable Tarte Tatin

Brussels Sprouts, Chestnuts, Roast Potatoes, Cider & Herb Jus GF/DF/V/VE

.....DESSERTS.....

Toblerone & Biscoff Sundae

Chocolate Pieces, Biscoff Crumb, Vanilla Ice Cream, Chocolate Sauce GF/V

Festive Yule Log

Chocolate Sponge, Chocolate Ganache, Winter Berry GF/V

Apple & Blackberry Crumble

Warm Vanilla Custard GF/DF/V/VE

Poached Pear

Almond Praline, Vanilla Parfait, Meringue GF/DF/V/VE

Traditional Christmas Pudding

Brandy Sauce GF/DF/V/VE

