

festive menu '25

This menu is only available to tables who have reserved & pre-ordered.
A non-refundable deposit of £10 per head is required on booking.

£36.5 for 3 courses

starters

brie & cranberry croquettes, cranberry sauce (v)
hoisin duck spring roll, pickles
curried parsnip soup, focaccia (v)
mussels, garlic & white wine cream, granary bread

mains

roast turkey, pig in blanket, roast potatoes, gravy
hake fillet, potato rosti, vichyssoise sauce
beetroot wellington, beetroot ketchup, roasted new potatoes (v)
pork shank, garlic mash, honey & mustard glaze
10oz rib-eye steak, fries, garlic butter (£5 supplement)

all served with seasonal vegetables for the table to share

puds

christmas pudding ice cream (v)
lemon meringue pie (v)
chocolate mousse, brandy snap, orange curd (v)
sticky toffee pudding, custard (v)
binham blue, smoked cheddar, onion chutney, crackers (v)

If you have any food allergies or intolerances, please ask us for information on the ingredients in your meal. Vegan, gluten free and dairy free options are available.

Payment is by card only.

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Our festive menu is available for tables of all sizes throughout December. Please be aware we may need to seat larger groups on separate nearby tables. All festive menu bookings must pay a £10 per head non-refundable deposit on booking. Your booking is not confirmed until the deposit is paid. Please make us aware of all allergies and dietary requirements.

Please fill in the pre-order form below and return it to us **at least 7 days** prior to your booking.

booking name:

contact number:

booking date:

booking time:

guest name	starter	main	pud or cheese

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