

Tuesday Evening Christmas Menu 2025

Tuesday 25 November Tuesday 2, 9, 16 December 3 Courses - £30pp

Starters

Quail Roulade with a Beetroot Cranberry and Orange Relish
Goats Cheese, Pear and Candied Pecan Salad [V] [N]
Sliced Smoked Salmon Topped with Prawn Cocktail and Pickled Dill Cucumber
Chicken Consommé Topped with Vegetable Ravioli and a Poached Quail's Egg

Mains

Pan-Fried Fillet of Sea Bass with Garlic Mussels Topped with a Dill Hollandaise Sauce and a Herb Crumb Pan Roasted Rump of Lamb with Kidney Faggot, Roasted Turned Potatoes and Finished with Red Wine & Mint Jus

Traditional Roast Turkey with Cranberry and Apple Stuffing, Chipolata Wrapped in Bacon, Pan Gravy
Cranberry Relish and Roast Potatoes

Pumpkin, Goat's Cheese and Fig Tart with Lemon Thyme Baby Leeks, Broad Beans. Peas and a Garlic Butter Sauce

Desserts

Christmas Pudding [GF] [V] [N] and Brandy Sauce

Gingerbread Cheesecake

Chocolate Orange Torte with Orange Liqueur Cream

Mince Pies to Finish [V]

Not all ingredients are listed while nuts and other derivatives are not used in every recipe, all food is prepared in an environment where cross contamination may occur

V= suitable for vegetarian, GF= gluten free, N= contains nuts Should you have a food intolerance or allergy, please advise a member of staff at time of booking *Please request a GF/Ve option when booking

