



1st December - 23rd December 2025

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3 courses £34.00 2 courses £28.00

Starters

Roasted Tomato Soup VEG PGF NUT basil purée, garlic croutons, homemade bread roll

Chicken and Smoked Ham Mosaic Terrine PGF NUT piccalilli, parsley purée, honey, toasted brioche

> Hot Smoked Salmon Fishcake GF NUT fennel slaw, dill velouté, lemon

Roasted Cauliflower and Lyonnaise Potato Terrine V PGF watercress pesto, hazelnut dukkah

Butter-Roasted Turkey Breast PGF NUT triple-cooked roast potatoes, panache of vegetables, sage & apricot stuffing, caramelised pigs in streaky bacon, roast turkey gravy

Pork Osso Buco NUT

slow-cooked pork shank, pomme purée, buttered cavolo nero kale, sticky herb dumpling

Roast Cod Loin GF NUT

chorizo, chick pea, tomato and winter vegetable stew

Roasted Butternut Squash Pithivier V spiced pinenut festive stuffing, triple-cooked roast potatoes, panache of vegetables, red wine gravy

Puddings

Traditional Christmas Pudding PGF PV brandy sauce

Burnt Basque Cheesecake VEG GF NUT mulled blackberry compote, chocolate textures

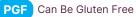
Black Forest Baked Alaska Cone VEG NUT cone wafer, chocolate sponge, black cherries, cherry ice cream, Italian meringue glazed topping

Selection of Drewton's Cheeses VEG PGF pickled walnuts, Estate orchard chutney, celery, grapes, biscuits









FOOD ALLERGIES AND INTOLERANCES