

SEASONS EATINGS

2 Courses £37pp 3 Courses £44pp



TO START

Cauliflower Soup, Stilton & Cauliflower Fritter, Almonds, Herb Oil *vgo*
Chicken Liver Pâté, Orange Gel, Pistachio, Toasted Ciabatta
Wild Mushroom Arancini, Celeriac Puree, Parmesan Crisp, Truffle Oil *gf*
Citrus Cured Salmon, Pickled Beets, Grapefruit, Chia Seed Cracker *df/gf*

MAIN COURSE

Roasted Turkey Crown, Duck Fat Roast Potatoes, Pigs in Blankets,
All the Trimmings *df/gf*
Celeriac Steak, Sage & Cranberry Stuffing, Roast Potatoes,
Braised Red Cabbage, Parsnip Puree, Brussel Sprouts *vg*
Pan Fried Sea Bass, Lobster Bisque & Mussel Risotto,
Rainbow Chard *df/gf*
Braised Beef Feather-blade, Bourguignon Garnish,
Mashed Potatoes, Kale *gf*

PUDDINGS

Christmas Pudding, Brandy Sauce *vg/gf*
Sticky Toffee Pudding, Brandy Snap, Pouring Cream
Chocolate & Orange Tart, Salted Caramel Sauce
Spiced Apple Crumble, Rum & Raisin Ice Cream *vgo*
with vegan vanilla ice cream

MT
2025

All dietary requirements/allergies can be catered for. We have strict procedures when preparing allergen orders, but we cannot guarantee any of our dishes are 100% free of allergens.

Dishes marked with (v) are suitable for vegetarians, (vg) for vegan, (df) for dairy free, (gf) for gluten free, (gfo) (dfo) or (vgo) can be made gluten or dairy free, or vegan on request.