



Christmas Fayre 2026 Menu

Available to groups of 6 or more from 28th November – 30th December

Starter.

Confit chicken, comte, potato & black truffle pie, leek & parsley cream

Duck leg & pistachio terrine, orange, cranberry chutney, chicory, toasted bricohe

King prawns, marie rose, baby gem, avocado, compressed cucumber, paprika

Smoked haddock, leek & potato croquette, poached egg, mustard & tarragon veloute

Twice baked french onion & parmesan souffle, parmesan cracker, french onion cream (V)

Roasted celeriac & apple soup, toasted hazelnuts, lovage oil, sourdough (Vg)

Smoked applewood chicken terrine, melba, carrot gel, parsley emulsion, apple slaw

Main.

Turkey crown, stuffing, carrot, parsnip, roast potato, red cabbage, sprouts, chestnuts, jus

Pressed beef shin, smoked mash, confit carrot, caramelised shallot, jus

Beef Wellington, garlic & parmesan portobello, potato hash chips, jus (£5 supplement)

Cauliflower schnitzel, pomme anna, sprouts, wild mushroom ketchup, garlic & parsley cream (V)

Butternut squash & seitan wellington, kale, thyme fondant, carrots, pumpkin seed (Vg)

Loch duart salmon, crab, potato & chive cake, bisque, tenderstem broccoli

Dessert.

Maca dark chocolate cremeux, cherry compote, kirsch, chocolate sponge, pistachio ice cream (V)

Christmas berry pavlova, cranberry, blackberry & orange, vanilla mascarpone, mulled berry sorbet

Sticky toffee pudding, butterscotch sauce, tonka bean ice cream

Ivoire white chocolate & clementine cheesecake, gingerbread, mandarin sorbet

Caramelised apple & calvados tarte tatin, cashew & vanilla ice cream (Vg)

2 course set menu £36

3 course set menu £40

Please ask your server for allergy information

Please be aware that we use the freshest, locally sourced ingredients, where possible. As a result there may be amendments made to dishes based on availability and quality of produce.