



TRADITIONAL

Let's eat!

APPETISERS

Artisan Rustic Breads (V)

Netherend Farm salted butter, balsamic tomato tapenade, house pesto

Mixed Olives (V)

House mix of green & black olives marinated in garlic, onion, & red pepper

Hors d'Oeuvre

Jerusalem Artichoke Soup (V)

Hazelnut & spinach pesto

STARTERS

Calamari

Baby squid with almond tarator & lime relish

Burrata (V)

Red pepper & tomato tapenade, rocket, red chilli, herb & walnut dressing

Maple Whisky Venison Liver Pâté (N)

Pear chutney, hazelnut, crispy lotus root, rocket, microgreens

Mushroom & Buffalo Mozzarella Bruschetta (V)

Crispy shallots, mixed seeds, microgreens, grilled sourdough bread

Prawn Cocktail (SH)

Tiger prawns, avocado, cos lettuce, Marie Rose sauce

THE MAIN EVENT

Roast Turkey

Thyme-roasted potatoes, glazed carrots, parsnips, roasted sprouts, pigs in blankets, pork & apricot stuffing, Yorkshire pudding, cranberry sauce, gravy

Roast Sirloin of Beef

Thyme-roasted potatoes, glazed carrots & parsnips, roasted sprouts, Yorkshire pudding, gravy

Roasted Beef Sirloin

Cucumber kimchi, fresh plum, roasted vegetables & potato, gravy

Venison Fillet (N)

Date labneh, blackberries, & peanut crumble, gravy

Lamb Rump

Vanilla-braised chicory & sorrel pesto, gravy

Smoked Lamb Cutlet

Aubergine purée, jalapeño sauce, kohlrabi pickle, gravy

Spinach, Butternut Squash & Cranberry Tart (V)

Thyme-roasted potatoes, glazed carrots & parsnips, roasted sprouts, Yorkshire pudding, gravy

DESSERTS

Tiramisu

Coffee-flavoured Italian dessert

Christmas Pudding (V)*

Traditional pudding with sultanas & raisins soaked in dark rum, orange peel, & festive spices, with a rich brandy sauce

Rich Dark Chocolate Truffle Torte (V)

Salted caramel sauce & whipped cream

Our Chocolate Bomb (V)*

Toffee sponge, caramelised banana, Bourbon vanilla ice cream, whipped cream, warm dulce de leche sauce

Cheese Board (V)

Taw Valley mature Cheddar, Cropwell Bishop Stilton, & soft Camembert, served with cheese crackers, grapes, celery, & an apple & date chutney

TO FINISH

Coffee, caramel & sea salt fudge, & mince pies

*Please inform our staff of any allergies or dietary needs. We're here to help guide you to safe & suitable options. Thank you!

£40 per child (aged 5-16) (Children under 5 eat for Free)

Secure your booking - limited seats available

25% Deposit required when booking

A pre-order is required for all bookings

Please inform us of any dietary requirements or allergies when booking, so we can accommodate your needs.

Keep an eye out on our socials for upcoming events!

Landline - 01403 432966

Please send a whatsapp your booking details if the landline is not available - 07340 845942