

- FESTIVE SET MENU 2025 -

Served the 3rd to the 24th of December 12pm-2:30pm & 6pm-8:30pm
(except Sundays)

- TO START -

(vg) **THYME & ROSEMARY BAKED CAMEMBERT** (d, g, su)
hot honey | festive chutney | garlic ciabatta

SMOKED SALMON (f, cr, su, d)
crab teriyaki bon bon | blood orange gel | peach marinated kale | fennel | red onion | parmesan

PORK BELLY BALLOTINE (su)
cranberry gel | crackling | padron peppers | pickled cucumber | caramelised apples

- TO FOLLOW -

STUFFED PEMBROKESHIRE TURKEY PAUPIETTE (d, g, n)
pigs in blankets | duck fat roasties | sprouts & chestnuts | parsnips | turkey gravy

SLOW ROASTED WELSH BEEF FEATHERBLADE (d, g, m)
mustard mash | broccoli, peas & beans | parsnip crisps | bourguignon sauce

(v) **SPICED LENTIL LOAF** (d, g, e, n)
butternut squash | ricotta & gnocchi sauce | sprouts & chestnuts

- TO FINISH -

MULLED WINE PANNA COTTA (d)
charred figs | raspberry & basil compote

STICKY TOFFEE PUDDING (d)
butterscotch sauce | vanilla ice cream

HOMEMADE TRADITIONAL CHRISTMAS PUDDING (d, g, e, n, su)
brandy custard

TWO COURSES - £30

THREE COURSES - £36

Allergen Key:

d) - dairy; (g) - gluten/lupin; (s) - soya; (v) - vinegar; (c) - celery; (f) Fish; (cr) - crustacean/mollusc; (se) - sesame;
(n) - nuts/seeds; (su) - sulphites; (e) - egg; (m) - mustard

Ingredient key is advisory only if you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate your requirements where possible.