

FESTIVE MENU 2026

Menu available for 1st to 22nd December, please call
01908 308738 £10pp deposit required at the time of booking.

v = vegan
gf = gluten free

Starters

Chestnut Soup (v, gf)

with rosemary focaccia or rice cakes

Pear and Juniper Berry Pate (gf)

with stilton and walnut sourdough or rice cakes

Halloumi, Pomegranate and Fennel Salad (gf)

with a tahini dressing

Main Course

Roasted Butternut Squash (v, gf)

filled with spiced brown lentils and apricots

Mushroom, Brie and Nutmeg Cobbler

baked with a hazelnut and cranberry cobbler

(gluten free cobbler available on request at time of booking)

Main meals are served with roasted roots, brussels sprouts,
red cabbage, onion gravy and creamy layered potatoes

(vegan potato available on request at time of booking)

Dessert

Rich Chocolate Pot (v, gf)

with a sticky ginger biscuit

Frangipane Topped Festive Mincemeat Slice

with clotted cream

Blackberry and Lime Cheesecake

£28.00 for 3 courses / £23.00 for 2 courses / £17 for 1 course

Hot Spiced Non-Alcoholic Punch £3.50

The menu above has been prepared on the premises, in an environment where nuts, peanuts, milk, eggs, seeds, sesame, wheat and gluten are present. We cannot guarantee your order is 100% free from allergic ingredients. Please ask for allergy information for any of our products. We are more than happy to advise.