

Traditional Roast Bronze Turkey

With Stuffing, Pig in Blanket, Sprouts, Red Cabbage, Carrots, Parsnip & Creamy Gratin Potatoes.

Spiced Squash, Caramelised Onion Sage & Nigella Seed Pithivier

With Sprouts, Red Cabbage, Carrots, Parsnip (Vegan / Vegetarian)

DESSERT

Dark Chocolate & Orange Tart

With Winter Fruit Compote & Vanilla Cream

Dark Chocolate Brownie

With Winter Fruit Compote & Vegan Vanilla Cream (Vegan)

FESTIVE BRUNCH

Menu will be advised nearer the event date

With Apple & Curry Oil (Vegan)

Ham knuckle Terrine

With House Piccalilli, Peas Pudding & Rye Bread

MAINS

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Spiced Squash, Caramelised Onion Sage & Nigella Seed Pithivier

With Sprouts, Red Cabbage, Carrots, Parsnip (Vegan / Vegetarian)

DESSERT

Dark Chocolate & Orange Tart

With Winter Fruit Compote & Vanilla Cream

Dark Chocolate Brownie

With Winter Fruit Compote & Vegan Vanilla Cream (Vegan)



Special dietary requirements/allergies?

Please let us know when you book – we'll be happy to discuss these in more detail

