

Festive Lunch

2025

Bookings for Minimum of 20
people per group

£27 for 2 course

£32 for 3 course

£10 per person deposit & must be paid in full by 3rd November 2025.

STARTER

LEEK & POTATO SOUP (V)

garlic & herb croutons | bread roll

CHICKEN LIVER & BRANDY PARFAIT

autumn fruit chutney | mini oatcakes

ROAST BEETROOT (V)

pickled candy beets | whipped goats cheese | candied walnuts

MAIN

LOCH DUART SALMON

champ potato | braised fennel | orange beurre blanc sauce

BEER BRAISED DAUBE OF BEEF

caramelised onion mash | parsnip puree | tenderstem broccoli | red wine jus

LENTIL & BUTTERNUT SQUASH FILO WELLINGTON (VG)

tomato fondue | roast root vegetables | roast potatoes | brussels sprouts

TRADITIONAL ROAST TURKEY

cranberry stuffing | pigs in blankets | cranberry sauce | pan gravy | roast root vegetables | roast potatoes | brussels sprouts

DESSERT

NICKS TRADITIONAL CHRISTMAS PUDDING

brandy custard | brandy snap

CLEMENTINE CRÈME BRULEE

chocolate shortbread

APPLE TART (VG)

vanilla ice cream