



Festive Menu

Prepared on site by our team of chef's

Festive Menu available Sunday 9th, 16th & 23rd December

PARTY BOOKINGS: Minimum of 6ppl, Monday to Saturday, booked 48hours in advance

TO START

Roasted squash & sage soup with chestnut croutons

Chicken liver, Cognac & smoked bacon pâté, toasted granary bread
& Tracklements Cumberland sauce

Panko breaded Brie wedges with Tracklements cranberry, port & orange dip

THE MAIN EVENT

Slow cooked pork belly, dauphinoise potatoes, braised red cabbage,
buttered carrots & apple cider sauce

Slices of roast turkey breast with chestnut stuffing, pig in blankets, roast
potatoes, seasonal vegetables & red wine gravy

Homemade root vegetable & halloumi wellington, roast potatoes, seasonal
vegetables & red wine gravy

Seabass fillet on wilted spinach, buttered mash with a creamy prawn &
white wine sauce

A vegan chestnut mushroom, baby onions, quinoa & thyme pie with roast
potatoes, seasonal vegetables & red wine gravy

TO FINISH

Traditional Christmas pudding & Brandy sauce

Homemade sticky toffee pudding, toffee sauce & salted caramel ice cream

Cheesecake topped with a gooseberry compote

COFFEE OR TEA TO FINISH

2 COURSE £19.95

3 COURSE £23.95