

CHRISTMAS MENU 2025

2 courses £36 3 courses £43

STARTERS

Celeriac & Parsnip Soup, House Bread Roll, Toasted Seeds (VGN)

Severn & Wye Smoked Salmon Tart, Dill Crème Fraîche

Chicken, Bacon and Leek Terrine, Focaccia, Cranberry Relish

Long Clawson Stilton Galette, Pear & Walnut Salad (V)

Mushroom Pâté, Focaccia, Nocellara Olives (VGN)

MAINS

Roast Turkey Breast, Stuffing, Roast Potatoes, Roast Vegetables, Seasonal Greens, Braised Red Cabbage, Gravy, Parsnip Purée

Slow Roast Beef Silverside, Yorkshire Pudding, Roast Potatoes, Roast Vegetables, Seasonal Greens, Braised Red Cabbage, Gravy, Parsnip Purée (£2 supplement)

Mushroom Wellington, Parsnip Crisps, Roast Potatoes, Roast Vegetables, Seasonal Greens, Braised Red Cabbage, Gravy, Parsnip Purée (V)

Chestnut & Walnut Roast, Shallot Tart, Roast Potatoes, Roast Vegetables, Seasonal Greens, Braised Red Cabbage, Gravy, Squash Purée (VGN)

Parmesan & Thyme Crab Cake, Kohlrabi Slaw, Dill, Cream Sauce

Creedy Carver Duck Breast, Roasted New Potatoes, Orange Gel, Roasted Celeriac (£3 supplement)

Cannellini Bean, Beetroot, Rocket, Pecan Nut Winter Salad (VGN)

DESSERTS

Christmas Pudding, Brandy Cream (VGN)

Pedro Ximénez Sherry and Blackberry Trifle, Brandy Cherries (V)

Apple Custard Tart, Madagascan Vanilla Ice-cream (V - VGN option available)

Panettone Parfait, Apricot Sauce, White Chocolate (V)

Dark Chocolate Torte, Chantilly Cream

A Selection of Artisanal British Cheeses, Quince Jelly, Grapes, Crackers (V) (£3 supplement)

Vegetarian (V), Vegan (VGN)

All allergen information is available on request