

Christmas menu 2026

Starters

Spiced Curried Parsnip Soup

A velvety, honey-roasted parsnip soup infused with mild Madras spices and coconut cream. Served with a stack of hand-cut parsnip and beetroot crisps and a drizzle of coriander oil

Hamhock terrine

Ham hock terrine Served with a vibrant piccalilli purée, crunchy house-pickled cauliflower and carrots, and toasted sourdough croutes

Mains

Traditional Roast Turkey & Fondant Potato

Succulent roast turkey served with sage and onion stuffing and honey-glazed pigs in blankets. Accompanied by garlic and thyme infused fondant potatoes, buttered Brussels sprouts, and honey-roasted root vegetables, finished with a rich redcurrant and port reduction (GF with plain turkey)

Wild mushroom pithivier Accompanied by garlic and thyme infused fondant potatoes, buttered Brussels sprouts, and honey-roasted root vegetables, finished with a rich redcurrant and port reduction

Desserts

Chocolate delice slice, A vibrant raspberry gel, fresh macerated raspberries, and a dusting of honeycomb crumb

Traditional Christmas Pudding

A rich, steamed fruit pudding flamed with brandy. Served with a silky brandy crème anglaise and a tart forest berry compote