



# Christmas 2025

Please see the enclosed Christmas menu, offering a three-course option at £38 per person and a two-course option at £32 per person.

To confirm your reservation, we request a £10 deposit per person, accompanied by completed menu selections on the attached booking form, at least seven days before your reservation date.

The deposit is non-refundable unless modifications are made with a minimum 48-hour notice. Payment can be made via cash or card, with full payment mandatory for any cancellations on the day of the reservation.

Best Regards,

Louise



# Menu

## STARTERS

- Caramelised carrot and cumin soup with granary bread and butter
- Potted duck, in a spiced pistachio, pink peppercorn and pomegranate butter served with cornichons and sourdough croutés.
- Smoked haddock, spinach, and Gruyère gratin, with baked ciabatta.
- Beetroot and cream cheese terrine accompanied by candied walnut brittle, watercress, and sourdough croutés.

## MAIN COURSE

- Roast turkey breast with cranberry & chestnut stuffing, duck fat roast potatoes, pigs in blankets, cranberry sauce and gravy
- Butternut squash & cranberry nut roast with roast potatoes, cranberry sauce and vegetable gravy

### Served with seasonal vegetables

- Hachis Parmentier, a rich beef and red wine stew, topped with creamy Gruyère mashed potatoes and served with seasonal vegetables.
- Salmon Wellington, mushroom duxelles encased in a crisp puff pastry, with a Béarnaise sauce, new potatoes, and seasonal vegetables.
- Aubergine bake made with a spiced coconut milk and tomato sauce, served with garlic bread and salad.

## DESSERT

- Traditional Christmas pudding with brandy sauce
- Belgian chocolate tart with salted caramel ice-cream
- Spiced apple, cranberry and blackberry crumble served with custard
- Cheeseboard - a selection of local cheeses served with crackers and spiced plum chutney.



# Reservation Form

Booking Name: .....

Time of Arrival: .....

Number of People: .....

Name	Starter	Main	Dessert	Allergies