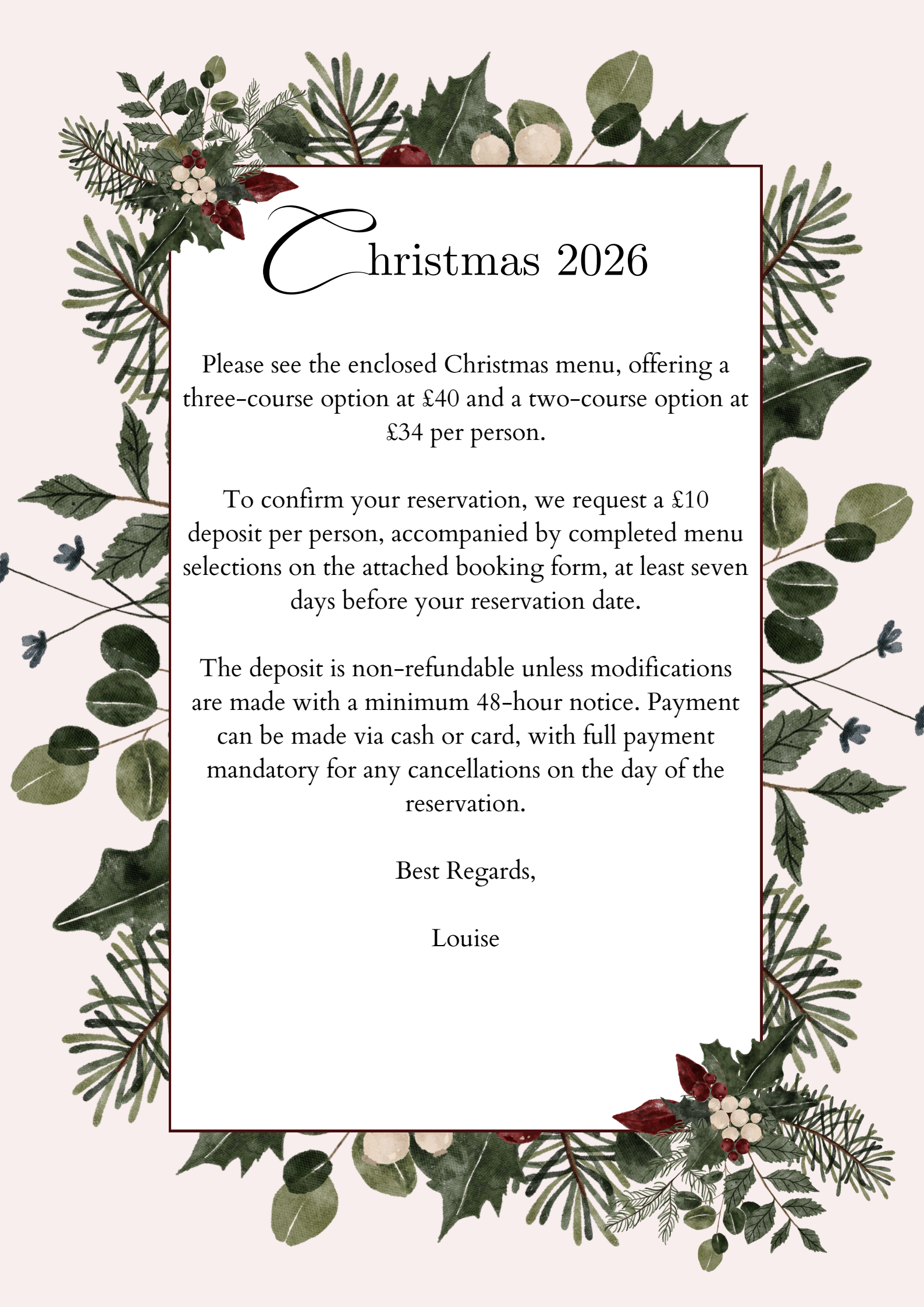




# Christmas 2026

Please see the enclosed Christmas menu, offering a three-course option at £40 and a two-course option at £34 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

Roasted celeriac soup drizzled with truffle oil, with granary bread and butter

Venison and beef shin terrine with a port, orange and cranberry sauce and toasted sourdough

Salmon and dill arancini with homemade tartare sauce

Oven roasted pears stuffed with stilton and walnuts, served with caramelised red onion chutney

## 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

Confit of duck leg with a red wine jus, beetroot dauphinoise potatoes and seasonal vegetables

Smoked haddock, spinach, tomato and Gruyère gratin with new potatoes and salad

Creamy mushroom and vegetable pot pie served with red wine jus, beetroot dauphinoise and seasonal vegetables

## DESSERT

Traditional Christmas pudding with brandy sauce

Brandy and dark cherry tiramisu

Spiced apple, cranberry and blackberry crumble served with custard

Cheeseboard – a selection of English cheeses served with crackers and caramelised red onion chutney

# Reservation Form

Booking Name: .....

Time of Arrival: .....

Number of People: .....

| Name | Starter | Main | Dessert | Allergies |
|------|---------|------|---------|-----------|
|      |         |      |         |           |

