Heirloom Tomato, Roast Red Pepper and Basil Soup
With a Lancashire cheese puff pastry twist, crusty sourdough bread and butter

Poached Salmon and Monkfish Terrine
With a lime and dill crème fraîche, apple cider pickled cucumber, trout roe and Highland oatcakes

Duck, Pork and Gin Rillette
With a sticky fig relish and toasted sourdough bread

Rosemary Crusted Cricket St Thomas Brie
With a caramelised red onion chutney

Traditional Roast Turkey
With roast potatoes, seasonal vegetables, a pig in blanket, pork, sage and onion stuffing and gravy

Roast Butternut Squash, Artichoke, Smoked Almond and Stilton Wellington
With roast potatoes, seasonal vegetables and a blossom honey and redcurrant jus

Pan-Roasted Salmon Fillet
With olive oil crushed new potatoes, a medley of green vegetables and a creamy beurre blanc sauce

Roast Sirloin of Beef
With roast potatoes, seasonal vegetables, a homemade Yorkshire pudding and gravy

Traditional Christmas Pudding
With custard and fresh redcurrants

Pear and Caramel Cheesecake
With Cornish dairy vanilla ice cream and toffee sauce

Simply Ice Cream
Ask a member of the team for today’s choice

Terms & Conditions:
In order to provide flexibility, the balance must be paid in full by 30th November.

* All deposits are non-refundable.

Some of our poultry and fish dishes may contain small bones.
All of our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients.
Full allergen information is available upon request.

If you have a question, food allergy or intolerance, please let us know before placing your order.

Bon Appetit!
50% off all festive mains for the current time.
26 Dec - 6 Jan