



CHRISTMAS BY CANDLELIGHT

Join us for a festive four course menu - £45.00pp

Thursday 10th December

Sittings at 6:30pm, 7pm, 7:30pm & 8pm.

Welcome

Warm artisan bread with herb butter candle

Smoked salmon and dill cream cheese terrine layered with beetroot and cucumber topped with caviar. (GFO VEO)

Sweet potato and coconut veloute with truffle and herb oil (GF VE)

Main Course

Bronze roast turkey breast, pigs in blankets, sage & onion stuffing, duck fat roast potatoes, honey roasted carrots and parsnips, seasonal greens and cranberry gravy (GFO)

or

Slow braised lamb shank on garlic & rosemary mashed potatoes with a redcurrant and mint jus

or

Chestnut, mushroom and lentil wellington with a melted brie centre, served with roast potatoes, honey parsnips and seasonal vegetables (VEO)

Desserts

Traditional Christmas pudding

or

Ferrero rocher fondant

Freshly brewed coffee & mini mince pie

This event is by pre booking only. A 10% non refundable deposit will be taken at the time of booking.

Christmas bookings & enquiries: 01684 299996

Christmas 2026

