



Festive Menu

Two courses £20.50, Three courses £24.00

STARTERS

Roast root vegetable & black pepper soup with bread & butter

Chicken liver & brandy parfait, spiced plum chutney & toast

Severn & Wye smoked salmon, pickled shallots & horseradish crème fraîche

Paris brown, flat & oyster mushrooms in a light stilton cream on rye toast



MAINS

Roast turkey breast

*roast potatoes, sage & onion stuffing, pigs in blankets,
honey roasted vegetables, Brussels sprouts with chestnuts & gravy*

Goats cheese & red pepper tart

*roast potatoes, honey roasted vegetables,
Brussels sprouts with chestnuts & gravy*

Slow roast rib of beef

*served off the bone with mash potato,
honey roasted vegetables & Brussels sprouts with chestnuts*

Roast salmon fillet,

*purple potatoes, mini crab cake
& champagne thermidor sauce*



DESSERTS

Christmas pudding with brandy sauce

Lemon tart with raspberry sorbet

Chocolate brownie with clotted cream



Coffee with mince pies & clotted cream (add £3)

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptors do not include all ingredients. Our fish may contain small bones. If you have a food allergy, please let us know before ordering. Full allergen information is available. The allergen information available is, to the best of our knowledge correct, however, this is subject to possible change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you. Thanks