Christmas Menu 2026

2 courses £32 3 courses £37

Potted Hereford beef pâté toast, wholegrain mustard
Roasted tarragon mushrooms crème fraiche aioli, toasted crumpet
Spiced celeriac soup honey & apple, bread
Dill-cured gravadlax celeriac remoulade
Ribblesdale Crottin goats cheese sweet tomato & pepper chutney, basil, olive
Prawn Cocktail lettuce, tomato, lemon, cocktail sauce

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Norfolk Bronze Turkey pigs in blankets, orange & cranberry sauce, chestnut stuffing, bread pudding, proper gravy
Braised blade of Hereford beef parsnip mash, kale, onion jam
Red chilli glazed aubergine whipped hummus, tender-stem broccoli, chickpeas, tomato, feta, spring onion, pomegranates
Norwegian Salmon tomato, romero pepper, Florentine sauce
Tamworth pork belly apple polenta, green beans, salsa verde
Butternut squash gratin Roscoff onion, hispi cabbage, honey jus

Served with duck-fat roast potatoes, creamed sprouts & chestnuts, maple-roasted parsnips, braised red cabbage

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Christmas Pudding brandy sauce, blackcurrant compote
Mincemeat, orange & pear tart vanilla mascarpone
Batch Farm mature cheddar biscuits, grapes, celery, chutney
Lemon cheesecake winter berry compote
Orange & cranberry bread & butter pudding vanilla custard
Dark chocolate torte blackberries, toasted salted almonds

An optional service charge of 10% is added to all Christmas tables
All tips & service are split equally among the team

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