



Come and join us in our family run pub, to celebrate Christmas in style.

Mulled wine served next to the open fire, all of our food is sourced locally and freshly cooked by our well respected local chef.

Lunch menu... £15.95

Evening Menu... £28.95

For Christmas bookings please call
01285 869700

We also have a private dining room
which can accommodate up to 20
guests.



Evening Menu

Starters

Curried parsnip soup served with a traditional cottage bun

Beetroot cured salmon, salmon pate with root veg salad and thyme crackers

Wood pigeon, black pudding bonbon with squash and sorrel

Seared scallops with caramelised parsnip and pomegranate

Mains

Roast Turkey breast, chestnut stuffing, sausage wrapped in smoked bacon cranberry relish, roasted potatoes & seasonal vegetables.

Slow cooked blade of beef with red cabbage, pome puree & red wine jus

Monkfish wrapped in pancetta, served with mussels & cockles with a white wine and lemon sauce

Vegetarian wellington with herby mash, seasonal greens and salsa Verde

Desserts

Spiced winter crème brulee served with short bread and seasonal fruits

Classic Christmas pudding served with brandy sauce.

Dark chocolate delice with pistachio brittle and toffee ice cream

A selection of French and English cheeses, artisan crackers, homemade chutney and black grapes

Tea, Coffee and mince pies

Week Day Lunch Menu

Starters

Curried parsnip soup served with a crusty roll

Duck and pork terrine served with a Christmas chutney and Melba toast

Potted prawns, caper sauce and brown bread

Mains

Traditional roast turkey, duck fat roast potatoes, sage and chestnut stuffing, pigs in blankets, cranberry sauce

Beef & Ale pie served with mashed potato and seasonal greens

Crusted salmon, crushed new potatoes and seasonal greens

Desserts

Traditional Christmas pudding, brandy sauce

Winterberry cheesecake with a spiced fruit coulis

Chocolate brownie with vanilla ice cream

Tea, coffee and mince pies

