



CHRISTMAS MENU 2026

£39 FOR THREE COURSES

Starters

Duck liver pâté

A rich duck liver pâté served with red onion chutney and crostini

Smoked salmon tartare

Smoked salmon tartare with black garlic and dill aioli, served with toasted sourdough (GFA, DF)

Butternut squash and maple soup

Butternut squash and maple soup topped with toasted pumpkin seeds and chilli salt, served with toasted sourdough (VE, GFA)

Balsamic roasted beetroot

Balsamic roasted beetroot with goat's cheese crumb, toasted hazelnuts and a miso and honey glaze (V, GF)

Mains

Roast turkey

Traditional roast turkey served with pigs in blankets, herb roasted potatoes, braised red cabbage, maple roasted carrots, Brussels sprouts and red wine gravy (GF, DF)

Cranberry and chestnut polenta loaf

Polenta loaf with cranberry and chestnuts, served with herb roasted potatoes, braised red cabbage, maple roasted carrots, Brussels sprouts and red wine gravy (VE, GF)

Pan-fried sea bass

Pan-fried sea bass with sautéed new potatoes, pancetta and garden pea fricassée, finished with a white wine and caper velouté

Pan-roasted pork belly

Pan-roasted pork belly with 'Brussels and squeak', Aspath cider sauce and root vegetable crisps (GF)

Desserts

Sticky toffee pudding

Served with Amaretto custard (V)

Christmas pudding parfait

Christmas pudding parfait with nut granola and brandy caramel (V, GF)

Dark chocolate torte

Dark chocolate torte served with vegan coconut ice cream and candied orange (VE, GF)

Mulled wine poached pear

Mulled wine poached pear with cinnamon Chantilly cream and candied citrus (V, GF)

Cheeseboard (£5 supplement)

Binham Blue, White Lady and Smoked Dapple, served with artisan crackers, frozen grapes, celery and cranberry chutney



Please see our allergen sheet for full details of allergens. Where a dish is shown as GFA please be aware that you'll need to specify that you'd like a GF version.

Dietary Notes: GFA: Can be made gluten free on request GF: Gluten free | V: Vegetarian | VE: Vegan | DF: Dairy free