

CHRISTMAS MENU 2025

A DELICIOUS SELECTION OF SEASONAL DISHES CREATED BY HEAD CHEF, ROBBIE SHRESTHA

STARTERS

Roasted Parsnip & Carrot Soup (v, ve*, gf*) - parsnip crisp, stone-baked sourdough

Sous-vide Garlic & Soy Chicken - sautéed aromatic potato, coriander & chicken jus, crispy leeks

Home-cured Lemon & Dill Salmon Gravlax (gf*) - baby gem lettuce, garlic & parsley croutons, Caesar dressing

MAINS

Hand-carved Hertfordshire Roast Turkey (gf*, df*)

Slow-braised Herefordshire Beef Brisket (gf*, df*)

Both served with rosemary & garlic roast potatoes, sage & onion stuffing, pig in blanket, roasted roots, Brussel sprouts, homemade red wine gravy

Grilled Soybean Steak (v, ve*) - rosemary & garlic roast potatoes, sage & onion stuffing, roasted roots, Brussel sprouts, white wine & thyme gravy

Pan-roasted Catch of the Day (gf, df*) - roasted new potatoes, baby carrots, buttered garden peas, Brussel sprouts, lime butter sauce

DESSERTS

Traditional Christmas Pudding (v) - warm brandy sauce

Ginger & Cinnamon Brioche Bread & Butter Pudding (v) - vanilla bean custard

Dark Chocolate Chestnut Pot (ve, gf) - toasted hazelnut, fresh berries

White Chocolate Panna Cotta (gf*) - lemon & mint syrup, mulled wine poached pear, gingerbread crumb

Freshly brewed coffee & mini mince pies

(v) vegetarian (ve) vegan (gf) gluten free (gf*) gluten free upon request (df*) dairy free upon request (ve*) vegan upon request

Please notify us of any dietary requirements in advance. Whilst some dishes on our menu do not contain nuts, traces of nuts may be present.