

CHRISTMAS MENU 2026

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

STARTERS

Creamy Winter Vegetable Soup (v, ve*, gf*) – parsnip crisp, stone-baked sourdough

Chicken & Parsley Terrine – brioche crostini, cranberry & onion relish, micro salad

Panko-breaded Fishcake – Marie Rose coleslaw, micro herbs

MAINS

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

Rosemary & Garlic Rump of Lamb (gf*, df*)

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

Pan-fried Fish of the Day (gf, df*) - baby roast potatoes, buttered micro carrot, Brussel sprouts, fine green beans, caper & shallot butter sauce

Roasted Butternut Squash (ve, gf, df) - spiced red lentils, wilted spinach, roasted roots, coriander & coconut sambal

DESSERTS

Traditional Christmas Pudding (v, gf*) - warm brandy sauce

Winter Berry Pavlova (v, gf) - French meringue, cinnamon-spiced Chantilly, red wine & vanilla poached berries

Snowy Yule Log (v) - white chocolate ganache, dark chocolate glaze

Dark Chocolate & Orange Torte (ve) - Raspberry sorbet, fresh berries

Freshly brewed coffee & mini mince pies

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