



Set Menu

starters

Roast Butternut Squash Soup (vg)
Toasted pumpkin seeds

Heritage Beetroot Salad
Chevre, candied walnuts & pine nuts

Ham Hock Terrine
Piccalilli, grilled toast

mains

Sweet Potato Wellington (vg)
Spinach, wild mushrooms, vegan pastry, braised red cabbage, root vegetables, sautéed Brussels sprouts, mash & gravy

Pan-fried Fillet of Sea Bass
Buttered leeks, crushed potatoes, Champagne velouté

Roast Turkey Ballotine
Sage & onion stuffing, duck fat roasted potatoes, seasonal vegetables, pigs in blankets & gravy

sides

Dauphinoise Potatoes £5

French Fries £4.5

Green Beans £5
Confit shallots

Roast Seasonal Vegetables £4.75
With honey

Mixed Salad £4.75
Mimosa dressing

Creamed Spinach £5
Grated nutmeg

desserts

Chocolate Fondant (vg)
Vegan vanilla ice cream

Christmas Pudding
Warm custard

Paxton & Whitfield Cheese & Biscuits
Selection of two cheese served with Scottish oat cakes, celery, spicy pear chutney

afters

Mince Pies served with Tea or Coffee

£45 per person
50% off the menu for children under 10

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we can not guarantee an allergen free environment.

Our menu description do not list all ingredients.
(V) does not contain meat or fish. (VG) does not contain any animal products.
(GF) Gluten free.

