



Christmas Day menu

FOR THE TABLE

Selection of house breads, butters, oils (v)(veo)

SNACKS

Cured salmon blini, keta, dill

Crispy duck leg, sour cherry, sorrel

STARTERS

Slow cooked pork belly fritter, celeriac, pancetta

Wild mushrooms on sourdough, parmesan cream, shaved winter truffle (veo)

Smoked haddock chowder, herb oil, cheddar croquettes

Salt baked beetroot, Ragstone goats' cheese, hazelnut, dill (v)

MAINS

Rolled turkey breast, chateau potato, cranberry stuffing, pig in blanket, glazed parsnip, bread sauce

Derbyshire beef fillet, braised shin, caramelised shallot, red wine & bone marrow sauce

Wild halibut, roast garlic gnocchi, grilled broccoli, smoked mussel beurre blanc

Cauliflower & truffle pithivier, brown butter celeriac, thyme, parmesan cream (veo)

ALL MAINS SERVED WITH

Brussels sprouts, pancetta butter

Sticky red cabbage, port & orange (v)

Honey roasted carrots, sage & cheddar crumb (v)

DESSERTS

Christmas pudding, brandy caramel, vanilla ice cream (veo)

Dark chocolate mousse, candied orange, toasted almonds (v)

Mango & passion fruit cheesecake, puffed rice, coconut

Selection of cheese & biscuits



5 courses
£129⁹⁹

50% deposit to
secure your booking.
Pre-order & payment
required by the 1st
December 2023.



Children's menu

4 courses £64⁹⁹

TO BEGIN

Carrot, cucumber & cheddar sticks
Yoghurt dip

STARTERS

Tomato soup
House breads, butter

Halloumi sticks
Cranberry chutney

Garlic bread
Garlic butter

MAINS

Roast turkey dinner
Roast potatoes, stuffing, gravy, sprouts, pig in blanket

Fish & chips
Chunky chips, garden peas

Cheese burger
Skinny fries, beans

Sausage & mash
Gravy, peas

Mac 'n' cheese
Garlic bread

DESSERTS

Christmas pudding
Vanilla ice cream

Chocolate brownie
Chocolate sauce, ice cream

Mixed ice cream
Fudge, berry compote