

Pete, Ann & all the staff welcome you to celebrate Christmas with us, for lunch or dinner. Enjoy real ales and fine wines to compliment our locally sourced, home cooked food.

Lunch & Dinner Tuesday - Sunday

- three courses & coffee £22*
- two courses & coffee £17*

1st - 23rd December

Please call for bookings on :

01527 892465

Accommodation also available

Parsnip & Toasted Chestnut Soup
warm crusty bread (GFO)

Duck, Smoked Chicken & Pistachio Terrine
plum & apple chutney, toasts (GFO)

Baked Field Mushroom, Brie & Cranberry
Pecorino crust, rocket & balsamic (GF)

Smoked Salmon, Prawn & Avocado Parcel
cucumber, lemon & honey dressing (GF)

Traditional Roast Turkey
trimmings & duck fat roasts (GFO)

Slow Braised Lamb Shoulder
red currant & rosemary jus, mini roasts (GF)

Plaice, Smoked Salmon, Prawn Mousse Roulade
warm potato salad, dill & lemon sauce (GF)

Apricot & Sage Nut Roast
mushroom Madeira sauce, sweet potato roasts (GF)

Traditional Christmas Pudding
brandy cream

Chocolate Chip Brownie
chocolate sauce, homemade ice cream (GF)

Rum & Raisin Creme Brulee
shortbread (GFO)

Lotus Biscoff Cheesecake
homemade ice cream

Filter coffee