



*Festive  
Season*

MADE EXTRA  
IRRESISTIBLE

# FOUR COURSES £35.95

*Includes a glass of Prosecco on arrival*

## STARTERS

**Roasted tomato & thyme soup**  
with truffle oil, salsa verde and ciabatta (v)  
*Vegan option also available (ve)*

**Wild boar ravioli**  
with roasted vegetables, beef-dripping sauce,  
Gran Moravia cheese and rocket

**Pan-fried scallops**  
with minted peas, tomato, and crispy pancetta

**Smoked salmon & king prawn pot**  
topped with Devon crab crème fraîche, served with ciabatta

**Twice-baked Croxton Manor cheese soufflé**  
with shredded celeriac remoulade, toasted hazelnuts,  
and a herb oil dressing (v)

## MAIN COURSES

*All main courses are served with broccoli, sprouts with chestnuts,  
parsnips with a spiced orange dressing, and thyme-roasted carrots*

**Roasted turkey breast**  
with fluffy beef-dripping roasted potatoes, chestnut & cranberry  
stuffing ball and a Cumberland & red onion pig in blanket.  
Served with gravy, bread sauce and a mini cranberry pie

**Roasted vegetable tart**  
filled with caramelised onions and garlic beluga lentils, with beetroot  
hummus, and truffle oil. Served with fluffy roasted potatoes (ve)

**Slow-cooked pork cheeks**  
in a red wine jus with creamy mashed potato, black pudding  
and crispy pancetta

**9oz rib-eye steak**  
with twice-cooked chunky chips, crispy onions, grilled mushroom,  
confit tomatoes, baby kale, and beef-dripping sauce

**Home-made British beef burger**  
with grilled chorizo, smoked Irish Cheddar, crispy onions,  
tomato relish, sweet potato fries and aioli

**Grilled salmon fillet**  
with samphire, baby potatoes, oyster mushrooms, tomato,  
and lemon butter & chive sauce

**Grilled guinea fowl breast**  
with Paris brown mushrooms and a pancetta & red wine jus.  
Served with fluffy beef-dripping roasted potatoes

**Wagyu burger**  
with smoked Irish Cheddar, crispy onions, tomato relish,  
sweet potato fries and aioli

## DESSERTS

**Chocolate ganache tart**  
served with raspberries  
and coconut sauce (ve)

**Chocolate orange parfait**  
with orange curd, Belgian chocolate sauce  
and garnished with a strawberry & mint salsa

**Raspberry & gingerbread  
crème brûlée**  
with home-baked ginger  
shortbread biscuits (v)

**Brioche bread & butter pudding**  
with an apricot glaze and vanilla custard

**Baked Alaska**  
served with black cherries in cherry liqueur (v)

**British cheese board**  
Shepherds Purse Yorkshire Blue,  
Lubborn Somerset Camembert,  
Belton Farm Red Leicester, Isle of Man vintage  
Cheddar with a selection of Fudge's nut  
& mixed seed biscuits, grapes, and red onion  
& rum-soaked baby fig chutney (v)

## TO FINISH

**Handmade chocolates**  
with your choice of tea or coffee

### Add extra sparkle to your celebration

See our drinks menu for our gorgeous  
range of Champagne, sparkling wines,  
and delicious cocktails.

All our food is prepared in a kitchen where cross-contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge, correct, however is subject to change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this.

If you require more information, please ask your server. Please note a discretionary 10% service charge will be added to tables of 6 or more.