



<u>STARTERS</u>

Roasted Butternut Squash & Sweet Potato Soup, toasted pumpkin seeds, basil oil (V, GF, VGN)

Beetroot-Cured Scottish Salmon, horseradish cream, dill oil, pickled cucumber (GF)

Smoked Duck Breast, clementine gel, roasted beetroot, toasted hazelnuts (GF)

Baked Goats Cheese & Figs, caramelised onions, toasted brioche, cranberry relish, rocket leaves (V)

MAINS

Free-Range Turkey with Sage & Onion Stuffing (GF available)

pigs in blankets, bread sauce & cranberry jus

Roast Sirloin of British Beef

Yorkshire pudding, glazed beef cheek & truffle gravy (GF)

Pan-Roasted Fillet of Sea Bass

champagne & chive velouté, crushed new potatoes & buttered asparagus (GF)

Wild Mushroom & Spinach Wellington

thyme cream, truffle oil & salsify crisps (V, VGN available)

(Served with roast potatoes, Brussels sprouts, honey-roast parsnips & cauliflower cheese.)

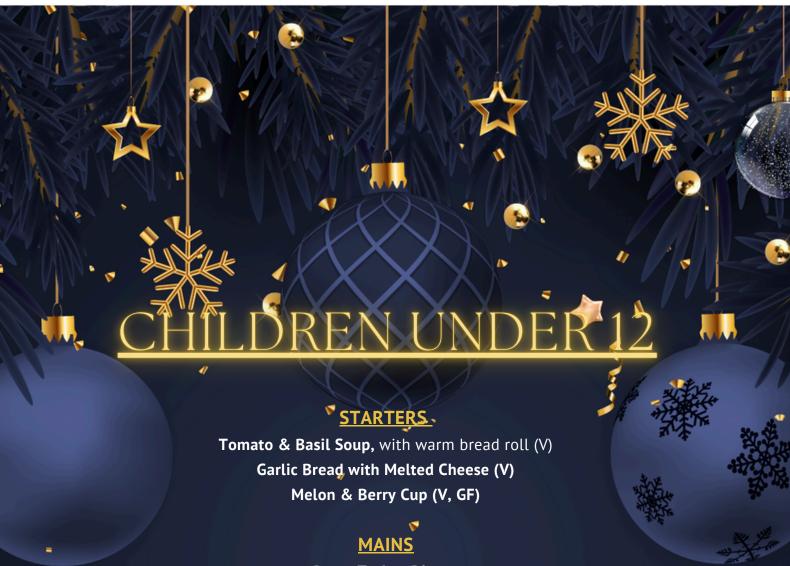
DESSERTS

Traditional Christmas Pudding, brandy crème anglaise (N)
Sticky Toffee Pudding, butterscotch sauce & clotted cream
Clementine & Ginger Cheesecake, ginger biscuit crumb & orange syrup
Steventon Cheeseboard

Mixed cheeses, real ale chutney & sourdough crackers (£6 supplement)

Tea or Coffee with Mini Mince Pies

3 Courses £95.00



Roast Turkey Dinner

with roast potatoes, pigs in blankets, vegetables & gravy

Roast Sirloin of Beef

with Yorkshire pudding, roast potatoes, vegetables & gravy

Crispy Breaded Chicken Goujons

with fries and garden peas

Penne Pasta in a Slow-Cooked Tomato & Basil Sauce

topped with grated parmesan (V)

DESSERTS

Double Chocolate Brownie, vanilla ice cream

Mini Christmas Pudding, with vanilla custard

Mixed Ice Creams & Wafers, (vanilla, strawberry & chocolate)

3 Courses £45.00

A £25 per person deposit is required at the time of booking (non-refundable after 30th November 2025).

Full payment and pre-order is required by Friday 5th December 2025.