Festive Indulgence

Upgrade your festive experience with a glass of Silver Reign Organic Brut Sparkling Wine

For only £8 extra per person

Glass of Silver Reign Sparkling Brut on Arrival

Made in the heart of Kent, this premium organic English sparkling wine showcases the quality of modern English wine making. Crafted using the Charmat method, it is fresh, elegant & beautifully balanced, with notes of citrus, pear & stone fruit.

Boxing Day

3 Courses £44.95

Starters

KING PRAWN COCKTAIL
King prawns, Marie Rose dressing, brandy, tomatoes & brown bread & butter gfm

SCOTTISH SMOKED SALMON
With celeriac & horseradish remoulade gf

ULTIMATE CHRISTMAS BRUSCHETTA
Pigs in blankets, caramelized onions, crispy kale & cranberry syrup gfm

SAUTEED MUSHROOMS
Creamy mushrooms, white wine & tarragon, served on toasted sourdough vg gfm

ROASTED RED PEPPER & TOMATO SOUP
With grilled pesto sourdough ve gfm

BEEF TATAKI SALAD
Tamari & ginger dressing & Asian sesame salad gf
+ 4.00 supplement per person

Mains

TURKEY ROAST
Oven roasted turkey crown served with honey glazed winter vegetables, duck fat roast potatoes, rich red wine gravy & Yorkshire pudding gfm

MOROCCAN STYLE VEGAN ROAST
Sweet potato, grilled vegetables & chickpea roast, served with honey glazed winter vegetables & roast potatoes ve gfm

FILLET OF SEA BASS
With crushed new potatoes & orange & dill buttered tender stem broccoli gf

BEEF ROAST
Beef rump slow roasted in red wine & herbs, served with duck fat roast potatoes, rich red wine gravy, honey glazed winter vegetables & Yorkshire pudding gfm

GRILLED 10oz RIBEYE STEAK
Garlic & black pepper butter, grilled mushroom, tomato & triple cooked chips
+ 6.00 supplement per person

SLOW COOKED PORK BELLY
Braised spiced red cabbage, creamy mash potatoes & rich gravy gf

Desserts

CHOCOLATE & SALTED CARAMEL CAKE
With clotted cream ice cream

STICKY TOFFEE PUDDING
With vanilla ice cream

CLASSIC CHRISTMAS PUDDING
With brandy sauce

CLEMENTINE & PROSECCO TORTE
With vegan vanilla ice cream ve gf

CHEESE BOARD
Selection of cheeses, crackers, celery, apple, grapes & onion chutney
+ 4.00 supplement per person

Sides

Dauphinoise Potatoes - 5.50
Pigs in Blankets with Honey & Mustard - 6.00
Baked Cauliflower Cheese - 5.00
Seasonal Roasted Vegetables - 5.00
Sprouts, Bacon, Garlic & Pepper Butter - 5.00
Buttered New Potatoes - 5.00

To Finish

TEA & COFFEE
With deep filled minced pie
+ 4.00 supplement per person

Vegetarian VG - Vegan VE - Gluten Free GF
Gluten Free Modifiable GFM

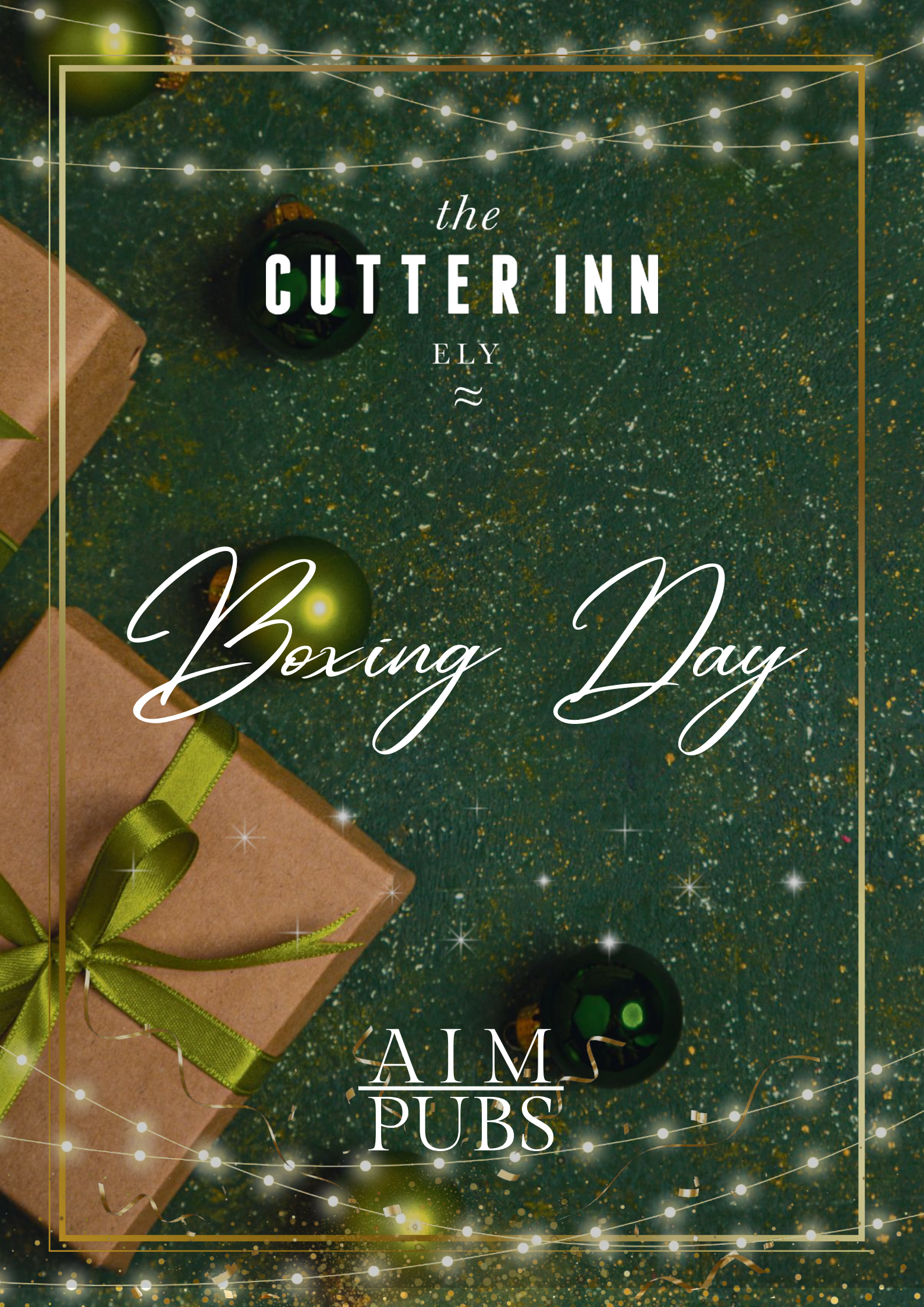
Terms & Conditions

Deposits - Festive Menu bookings require a deposit of £10 per person to secure the booking. Bookings are considered provisional & not confirmed until deposit is received. Provisional bookings are held for a period of 7 days - If full deposit is not received in this time the booking may be cancelled and the table rebooked. Deposits are non-refundable but can be transferred to another date as per our cancellation policy

Cancellations - If the booking is cancelled up to 48 hours prior to the booking, the full deposit can be transferred for use on another date up to the 31st March 2027 Cancellation within 48 hours or no shows will be charged the full deposit amount

Please note that we work with fresh produce & occasionally our chefs may have to change menu items if there is any unaviodable supply chain issues during December

Please make our team aware of any allergies


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