



*Festive
Season*

MADE EXTRA
IRRESISTIBLE

FOUR COURSES £32.95

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.