

FESTIVE SEASON MENU

AVAILABLE FROM 26TH NOVEMBER 2026

2 COURSES - £26.95 3 COURSES- £33.95

SPICED PARSNIP AND APPLE SOUP

A twist on this traditional festive soup, served with a crusty bread roll. (GFA)(VE)

CHICKEN AND CHORIZO PÂTÉ

Chicken liver pâté cooked with chorizo, paprika and cumin, and served with spiced apple chutney and toasted ciabatta. (GFA)

KING PRAWN AND CRAYFISH STACK

Layers of tomatoes, cucumber & crushed avocado, topped with King prawns and crayfish in a marie-rose sauce. (GFA)

PHEASANT BREAST

Pan fried pheasant breast served with a beetroot puree and parsnip crisps. (GF)

MELON AND PROSCIUTTO BRUSCHETTA

Toasted ciabatta topped with honeyed melon, sliced prosciutto, rocket and balsamic glaze. (GFA)

TURKEY ROAST

A traditional festive roast of hand-carved turkey breast, served with cranberry stuffing a pig in blanket, Yorkshire pudding and gravy. (GFA)

SLOW COOKED BEEF SHIN

Braised beef shin served with Yorkshire pudding and red wine gravy. (GFA)

CRANBERRY, SQUASH AND LENTIL LOAF

Butternut Squash and lentil cake, topped with cranberry glaze. (VE)

(Our turkey roast, shin of beef and cranberry, squash and lentil loaf are served rosemary roast potatoes, honey roasted parsnips, roasted carrots and buttered sprouts).

VENISON BURGER

A Honeywell's venison burger topped with crispy bacon, brie and cranberry, served with our own tomato relish and garlic and rosemary chunky chips.

CRANBERRY AND ORANGE GLAZED SALMON

Pan fried fillet of salmon, finished with a cranberry and orange glaze, served with sautéed baby potatoes, and buttered tender-stem broccoli.

DUO OF DUCK

Pan fried duck breast, served pink, with a duck leg croquette, dauphinoise potatoes, cranberry and carrot puree and red wine jus. (GF)

SLOW COOKED VENISON WELLINGTON

Slow cooked pulled venison wrapped in pâté, streaky bacon and puff pastry, served with dauphinoise potatoes, carrot puree buttered kale, and a rich red wine gravy.

TRIO OF CHEESE AND BISCUITS

A trio of local cheeses served with our onion chutney, celery sticks and apple.

CHRISTMAS PUDDING

A traditional festive dessert served with brandy sauce. (GFA)

LEMON AND RASPBERRY POSSET

Lemon posset topped with a raspberry compote, served with shortbread biscuit. (GFA)

SPICED POACHED PEAR

Poached pear, served warm, with a blackberry syrup, and vanilla ice cream

PLEASE INFORM A MEMBER OF THE TEAM BEFORE ORDERING IF ANYONE IN YOUR PARTY HAS AN ALLERGY.