



CHRISTMAS MENU 2025

STARTERS

SMOKED HADDOCK & CHIVE FISHCAKE WITH POACHED EGG AND HOLLANDAISE
SMOOTH CHICKEN LIVER PAREAIT WITH TOASTED Brioche & DATE CHUTNEY
ROAST BUTTERNUT SQUASH, LIME AND CHILLI SOUP

MAINS

BUTTER ROAST TURKEY BREAST WITH TRADITIONAL GARNISH, BREAD SAUCE,
PIGS-IN-BLANKETS, ROAST POTATOES, SAGE AND ONION STUFFING

SLOW COOKED BEEF FEATHER BLADE WITH BOURGUIGNON SAUCE AND
GARLIC MASH

ROAST PUMPKIN WITH POTATO GNOCCHI, SOURDOUGH CRUMBS AND SAGE
BUTTER

PUDDINGS

PENNINGTON'S ESPRESSO TIRAMISU

TRADITIONAL STEAMED CHRISTMAS PUDDING WITH BRANDY SAUCE

BAKED LEMON TART WITH RASPBERRY SORBET

£35 for three courses

Menu available from 26th November, pre-booking essential