

Starters

MUSHROOM & TARRAGON SOUP (V)

A silky, aromatic blend of woodland mushrooms gently infused with fresh tarragon, finished with crisp herb croutons for added texture and warmth

SMOKED SALMON PÂTÉ

Rich, delicately smoked salmon whipped into a smooth pâté, served with a lightly dressed seasonal salad and crisp crostini.

PLOUGHMAN'S SAUSAGE ROLL

A hearty, hand-rolled sausage pastry inspired by the classic Ploughman's, accompanied by a dressed salad and a tangy tomato chutney.

Mains

ROAST TOPSIDE OF BEEF

Tender slices of roast topside served with traditional Yorkshire puddings.

ROAST TURKEY

Succulent roast turkey accompanied by a rich cranberry sauce.

TRADITIONAL NUT ROAST

A hearty blend of mixed nuts and herbs, baked to perfection and served with a rich vegetarian gravy.

Selection of Seasonal Vegetables

Roasted potatoes, glazed carrots, cabbage, parsnips and steamed broccoli.

All available with homemade gravy.

Desserts

CHOCOLATE & CLEMENTINE DELICE (VG)

A rich, velvety chocolate delice brightened with fragrant clementine, offering a beautifully balanced vegan indulgence.

LEMON CHEESECAKE

A creamy, zesty lemon cheesecake with a light, refreshing finish

APPLE & CINNAMON CRUMBLE WITH CUSTARD

Warm spiced apple beneath a golden cinnamon crumble, served with smooth, comforting custard.