

Christmas Party Menu

21st November – Christmas Eve.



Roast parsnip and apple soup. Goat's cheese toastie. (v) Vegan without toastie.

Scottish smoked salmon with caper and shallot dressing. Ciabatta and churned butter.

Pressed terrine of ham hock with pickled courgette and tarragon salad. Toasted ciabatta.

Creamy stilton and garlic mushroom filo tart. Pickled walnut and rocket salad. (v)



Derbyshire roast breast of turkey with orange, cranberry and sausage meat stuffing, goose fat roasties, roasted root vegetables, sprouts, pigs in blankets, chestnuts and proper gravy.

Braised Venison “bourguignon” with roasted garlic mash, bacon and creamed leeks.

Portuguese style roasted hake with chorizo and cherry tomato “patatas bravas”. Garlic aioli.

Seasonal ‘Hommy’. Potato, garlic, mature cheddar, sprout leaves and chestnut pie, with a big salad and hand cut chips. (v)

Festival fajita's. Two soft floured tortillas with a skillet of sautéed peppers, sprout tops, raw red cabbage, crispy kale, red onions, cranberry guacamole and sweet potato fries. (v) Vegan



Individual Christmas puddings with brandy sauce and vanilla ice cream.

Double chocolate brownie with Ferrero Rocher ice cream. (v)

Mars Bar and mascarpone cheesecake with salted caramel sauce. (v)

Trio of Christmas ice creams: Ferrero Rocher, Terry's chocolate orange and vanilla & cranberry. (v)

Nutty chocolate and salted caramel tart with chocolate sorbet. (v) Vegan.



Mince pie, coffee and crackers.

£29.95 per person.

Minimum 4 people.

£10 per person deposit.

Two courses available £24.95.

With Christmas Party menu, all diners must pre select from the above offer.

Pre-bookings and pre-orders only. Excluding Sundays. Allergens, please ask.