



Christmas Menu 2024

2 Courses £29.50 / 3 Courses £34.50

Starters

Charred Leek & Potato Soup vga, gfa v dfa
chestnut crumb / chive oil / crispy potato / fresh bread

Bloody Mary Crayfish & Prawn Cocktail gf df
baby gem & celery salad / tomato & vodka sauce

Chicken, Pork & Pistachio Terrine gfa
cornichons / bacon & chilli jam / toasted baguette

Crispy Breaded Camembert v
cranberry & port puree / fennel, orange & watercress salad

Mains

Traditional Roast Turkey Crown gf df
apricot & sage stuffing / pig in blanket / turkey gravy

6 Hour Braised Beef Feather Blade gfa
mini yorkshire pudding / red wine & onion gravy

Cod – En – Croute v
prosecco & mussel cream sauce / tempura samphire

Brie, Lentil & Mushroom Stuffed Butternut Squash vga v gf dfa
cranberry & port jus / root vegetable crisps

all main courses served with herb roasted potatoes, roasted parsnips, chantennay carrots, braised red cabbage & cranberry and almond brussels sprouts

Desserts

Traditional Christmas Pudding v gf
brandy & clementine custard / pumpkin seed praline

Dark Chocolate & Raspberry Parfait v
white chocolate snow / raspberry puree / fresh raspberries

Red Wine Poached Pear v gf vga dfa
vanilla ice cream / cranberry & walnut crumble / cinnamon sugar

Seven Stars Cheese Board gf v
brie / stilton / cheddar / selection of biscuits / apple / quince jelly
(£3 supplement)

Mince Pies, Filter Coffee and Tea Included

v = Vegetarian / vg = Vegan / vga = Vegan Available /
df = dairy free / gf = Gluten Free / gfa = Gluten Free Available