

FESTIVE MENU

Available from 16th November 2024
3 courses 30.00pp
3 courses with a drink 35.00pp

FIND OUT MORE

BOOK

Mon - Thurs 12pm - 4pm & recieve a Free arrival drink 19/12/24

STARTERS

Homemade pea & mint soup with petit pan vo

Fig, whipped goat's cheese & balsamic tart v

Ham hock terrine, mulled jelly & crostini

Smoked mackerel, pickled radish & blue cheese 'slaw

MAINS



All served with sage & onion roast potatoes, roasted carrots, beets & seasonal greens vg

Slow-cooked beef brisket with silver skin onions & celeriac purée

Traditional roast turkey with pigs in blankets & cranberry stuffing

Roasted butternut squash with festive stuffing & braised red cabbage vg

Homemade cauliflower Wellington & celeriac purée v



DESSERTS

Apple & rhubarb crumble with vegan ice cream vo

Red berry Eton mess v

Riverside cheese board with honey & crackers v

Salted caramel cheesecake with popcorn ice cream v





<u>Click here</u> for full allergens and dietaries. Key: v Vegetarian, vg Vegan, vgo Vegan option available