

Game Terrine wrapped in streaky bacon
scented with juniper berries. Served with toasted Bloomsbury bread.

(V) Celeriac & Chestnut Soup
topped with a Lincolnshire Poacher cheese croûte.

Smoked Haddock Mousse
served on seasoned leaves with olive oil crostini and a
ginger & winter berry mayonnaise



Roasted Breast of Lincolnshire Turkey.

With our “deer in blanket” (venison sausage & bacon) cranberry and ginger sausage-meat stuffing and nutmeg-scented bread sauce.

Served alongside roasted potatoes, orange infused carrots, honeyed parsnips, chestnut sprouts & spiced red cabbage.

Chef’s Poached Fig & Salmon Fishcakes coated in oats and panko breadcrumbs.
Served on a bed of bubble & squeak mash. Drizzled with turmeric & lemon oil.

(V) Roasted Butternut Squash stuffed with Ratatouille
topped with Lincolnshire Poacher cheese.
With puréed potato, sliced sprouts & a vegetarian gravy.

Oven baked, honey glazed Pheasant with a Gin Jus,
hasselback potatoes, braised gem and a medley of roasted root vegetables.

Chef’s Homemade Christmas Pudding
served with brandy-infused Crème Anglaise and dried orange.

Duo of White and Dark Chocolate Cheesecake
drizzled with a Cointreau coulis and Chantilly cream

Cranberry & Orange Crème Brûlée
with ginger biscuits and a berry compote.

Two courses for £19.95. Three for £24.95.

Gluten Free alternatives available. Please ask your server.