



Please choose either one or two dishes from the mains and puddings for the whole table to share. If two dishes are chosen and in case of uneven numbers, we will serve more of your preferred option.

2022 Christmas Feasting Menu

£55 per person for snacks & 3 courses / £45 per person for snacks & 2 courses

Snacks for the table

Christmas scratchings & parsnip crisps

To start - The board to share

Pigs in blankets, wild Kentish venison Scotch egg, gobblers on horseback, Treacle cured trout, crostini, apple mustard & dining room pickles

Vegan Option: Fire roasted squash from our farm in Kent, pumpkin seed 'ricotta', Brussels sprouts & chestnut salsa

Mains - Choose 2 dishes for the table to share for tables of 6 or more guests. For tables of 3-5 guests please choose 1 dish.

Paddock Farm Tamworth Ham, honey & mustard glaze & Bramley apple sauce

Roasted shoulder of lamb, garlic & rosemary crumble & mint jelly

Ballantine of Adlington Farm turkey stuffed with sage roasted plums & cranberry sauce

Sticky braised beef shin or Côte de boeuf, marmite onions & bone marrow (*Côte de boeuf* £10 supplement per person)*

Vegan Option: Fermented mushroom Wellington

All served with roasted potatoes, heritage carrots, Brussels sprouts, dining room pickled red cabbage, glazed carrots & gravy

Dessert - Choose 2 dishes for the table to share for tables of 6 or more guests. For tables of 3-5 guests please choose 1 dish.

Yule log

Christmas sticky toffee pudding, brandy prunes & vanilla cream

Vegan Option: Fire roasted pear, meringue, mulled wine & cranberry curd

Cheeseboard; A selection of 3 British cheeses served with oat cookies, honeycomb & pickles

(£7 per person as additional course / £4 per person if substituting a dessert)

Please inform us of any dietary requirements when booking.

Our dishes may contain nuts and seeds. Please inform us if you have any dietary requirements.

Allergen information is available upon request. Please ask a member of our team for more information.

Our produce is sourced from the best farms in the UK and our meat is butchered on site. Game may contain shot.

A discretionary 12.5% service charge will be added to your bill which is shared between the team



2022 Christmas Menu

Available for tables from 1 to 5 guests.

For tables of 6 or more guests, please order from our Christmas Feasting Menu.

£48 per person for 3 courses / £38 per person for 2 courses

To Start - Choose 1 starter

Treacle cured trout, pickled cranberries, crostini & herbed cream

Kentish venison scotch egg, pickled red cabbage, Bramley apple mustard & dining room pickles

Fire roasted squash from our farm in Kent, pumpkin seed 'ricotta', Brussels sprouts & chestnut salsa (Ve)

Mains - Choose 1 main

Slow roasted shoulder of lamb, glazed carrots, braised sprouts & rosemary crumb

Adlington Farm turkey stuffed with sage, dining room cabbage, roasted plums & cranberry sauce

Sticky braised beef shin, charred greens, marmite onions & bone marrow

Fermented mushroom Wellington, cabbage two ways, roasted root veg & vegan gravy (Ve)

All served with roasted potatoes

Dessert - Choose 1 dessert

Yule log

Sticky toffee pudding, brandy prunes & vanilla cream

Fire roasted pear, meringue, mulled wine & cranberry curd (Ve)

Cheeseboard; A selection of 3 British cheeses served with oat cookies, honeycomb & pickles

(£7 per person as additional course / £4 per person if substituting a dessert)

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