



CHRISTMAS 2025

3 COURSES - £35 PP



TO START

VEGAN GF PARSNIP, APPLE AND THYME SOUP

served with crusty bread

STICKY PORK BELLY BITES

mixed leaf, soy dipping pot and sesame

SPICY KING PRAWN & SALMON COCKTAIL

baby mixed leaf, pickled cucumber and spicy tomato salsa

PANKO BREADED BRIE

with garlic and rosemary, on mixed leaf and winter fruit chutney

MAINS

HAND CARVED ROAST TURKEY BREAST

with a pork, cranberry and sage stuffing plus all the trimmings

GF VEGAN VEGETABLE, LENTIL AND SEEDED VEGAN ROAST

with sage and onion stuffing

USB CHRISTMAS BURGER

smoked Turkey patty, cranberry & onion stuffing, melted brie, streaky bacon, onion relish and garlic aioli in a pretzel burger bun, served with koffman fries

SALMON WELLINGTON

puff pastry case with a salmon dill and spinach filling, served on crushed new potatoes with a chive sauce

GF VENISON BOURGUIGNON

slow cooked tender venison in a rich red wine sauce served on garlic potatoes



AVAILABLE FRIDAY & SATURDAY

EVENINGS BETWEEN

21ST NOVEMBER - 20TH DECEMBER

FOR TWO OR MORE DINERS

(2 COURSES + COFFEE £30)

ADVANCED BOOKINGS ONLY *

SERVED WITH MAINS

VEGAN GF HERB ROASTED POTATOES

VEGAN GF ROASTED ROOT VEGETABLES

GF BRUSSEL SPROUT MEDLEY

with chestnuts, pancetta & poppy seeds

DESSERTS

CHRISTMAS BANOFFEE

banana, thick caramel, brandy cream and cinnamon

TRADITIONAL CHRISTMAS PUDDING

with brandy custard or ice cream

* Gluten free option available *

GF BERRY MESS

fresh pineapple with winter berries, meringue and blackcurrant sorbet

CHOCOLATE ORANGE BREAD AND BUTTER PUDDING

with cranberries served with custard

WESTCOUNTRY CHEESE AND BISCUITS

local cheeses, fruit, chutney and crackers

TO FINISH

FILTER COFFEE OR TEA WITH MINCE PIE

PLEASE ADVISE US OF ANY ALLERGEN CONCERNS BEFORE ORDERING. GLUTEN FREE BREAD CAN BE SUBSTITUTED FOR ALL BREAD OPTIONS

* DEPOSIT REQUIRED. TERMS & CONDITIONS APPLY, PLEASE SEE BOOKING FORM.

OTHER EVENING DATES AVAILABLE FOR PARTIES OF 30 PEOPLE AND ABOVE



CHRISTMAS 2025

3 COURSES - £35 PP



TO START

VEGAN GF PARSNIP, APPLE AND THYME SOUP

served with crusty bread

STICKY PORK BELLY BITES

mixed leaf, soy dipping pot and sesame

SPICY KING PRAWN & SALMON COCKTAIL

baby mixed leaf, pickled cucumber and spicy tomato salsa

PANKO BREADED BRIE

with garlic and rosemary, on mixed leaf and winter fruit chutney

MAINS

HAND CARVED ROAST TURKEY BREAST

with a pork, cranberry and sage stuffing plus all the trimmings

GF VEGAN VEGETABLE, LENTIL AND SEEDED VEGAN ROAST

with sage and onion stuffing

USB CHRISTMAS BURGER

smoked Turkey patty, cranberry & onion stuffing, melted brie, streaky bacon, onion relish and garlic aioli in a pretzel burger bun, served with koffman fries

SALMON WELLINGTON

puff pastry case with a salmon dill and spinach filling, served on crushed new potatoes with a chive sauce

GF VENISON BOURGUIGNON

slow cooked tender venison in a rich red wine sauce served on garlic potatoes



AVAILABLE FRIDAY & SATURDAY

EVENINGS BETWEEN

21ST NOVEMBER - 20TH DECEMBER

FOR TWO OR MORE DINERS

(2 COURSES + COFFEE £30)

ADVANCED BOOKINGS ONLY *

SERVED WITH MAINS

VEGAN GF HERB ROASTED POTATOES

VEGAN GF ROASTED ROOT VEGETABLES

GF BRUSSEL SPROUT MEDLEY

with chestnuts, pancetta & poppy seeds

DESSERTS

CHRISTMAS BANOFFEE

banana, thick caramel, brandy cream and cinnamon

TRADITIONAL CHRISTMAS PUDDING

with brandy custard or ice cream

* Gluten free option available *

GF BERRY MESS

fresh pineapple with winter berries, meringue and blackcurrant sorbet

CHOCOLATE ORANGE BREAD AND BUTTER PUDDING

with cranberries served with custard

WESTCOUNTRY CHEESE AND BISCUITS

local cheeses, fruit, chutney and crackers

TO FINISH

FILTER COFFEE OR TEA WITH MINCE PIE

PLEASE ADVISE US OF ANY ALLERGEN CONCERNS BEFORE ORDERING. GLUTEN FREE BREAD CAN BE SUBSTITUTED FOR ALL BREAD OPTIONS

* DEPOSIT REQUIRED. TERMS & CONDITIONS APPLY, PLEASE SEE BOOKING FORM.

OTHER EVENING DATES AVAILABLE FOR PARTIES OF 30 PEOPLE AND ABOVE