



Seasons
RESTAURANT

Evenings

2 COURSES 32

3 COURSES 38

Party Evenings

2 COURSES 39

3 COURSES 45

Lunchtime

2 COURSES 25

3 COURSES 29



Starters

Winter Chunky Vegetable Soup
WITH CHEDDAR CHEESE SCONE (GF*)(V)

Chicken Liver Pate
WITH PLUM JAM AND WARM BREAD (GF*)

Pulled Beef Ragu Hand Raised Pie
WITH HORSERADISH CREAM AND CHIVES

Mini Baked Camembert
HONEY, WALNUTS, FIG CHUTNEY, FOCACCIA BREAD CRISPS (GF*)(N)(V)

Prawn & Crayfish Cocktail
WITH RYE BREAD AND BUTTER (GF*)

Treacle Cured Salmon
WITH FENNEL, ORANGE AND PINE NUT SALAD (GF*)(N)

Mains

Christmas Turkey Breast
STUFFING BON BON, YORKSHIRE PUDDING, ROAST POTATOES, HONEY GLAZED CARROTS & PARSNIPS,
BUTTERED SPROUTS & CHESTNUTS, JUS (GF*)(N*)

Winter Duck
POTATO FONDANT, CABBAGE FRICASSEE, CELERIAC PUREE & JUS (GF*)

Fig & Cranberry Goats Cheese Parcel
NEW POTATOES, MIXED SEASONAL GREENS & RED CURRANT SAUCE (V)

Mushroom Lentil Wellington
PARSNIP PUREE, MASHED POTATOES, SPROUTS & CHESTNUTS, BEETROOT JUS (VG*)(N)

Bacon Wrapped Monkfish
WINTER VEGETABLE CLAM CHOWDER (GF*)

Festive Seabass
CONFIT POTATOES, PEA PUREE, BLACK PUDDING & BUTTERED SUGAR SNAP PEAS (GF*)

(GF) GLUTEN FREE (GF*) GLUTEN FREE OPTION (V) VEGETARIAN (V*) VEGETARIAN OPTION (VG) VEGAN (VG*) VEGAN OPTION (N)
CONTAINS NUTS (N*) MAY CONTAIN NUTS. *PLEASE NOTE THAT WE ARE NOT A NUT FREE KITCHEN, BUT WE DO TRY OUR BEST
TO PREVENT ANY CROSS CONTAMINATION* *PLEASE INFORM YOUR SERVER OF ANY ALLERGIES/DIETARY REQUIREMENTS, AS
DISHERS MAY BE ALTERED TO SUIT, OR ALTERNATIVES MAY BE AVAILABLE*





Grill

WE USE ONLY THE FINEST GRASS-FED BEEF, MAINLY ABERDEEN ANGUS FROM LOCAL, FAMILY RUN FARMS OR SCOTLAND (DEPENDING ON THE TIME OF YEAR)

6oz Fillet (supp 10) 8oz Fillet (supp 15)
10oz Sirloin (supp 5) 10oz Rib Eye (supp 5)

SERVED WITH A CHOICE OF FAT CHIPS, SKIN ON FRIES, NEW POTATOES OR TRUFFLE AND PARMESAN FRIES (SUPP 1.50) VINE PLUM TOMATO, PORTOBELLO MUSHROOM, ONION RINGS AND WATERCRESS (GF*)

Sides 4

Fat Chips (v) Skin on Fries (gf*)(v) Tarragon New Potatoes (gf)(v)(vg*) Sprouts & Chestnuts (gf)(v)(vg*)(n) Onion Rings (gf*)(v) House Salad (gf)(v)(vg) Mashed Potatoes, Mixed Seasonal Greens (gf)(v)(vg*) Truffle and Parmesan Fries 5 50 (gf*)

Sauces 2 50

Tarragon Butter (gf)(v) Diane (gf)(v) Peppercorn (gf)(v) Yorkshire Blue Cheese (gf)(v)

Desserts

Classic Christmas Pudding
WITH BRANDY SAUCE

Mint Baileys Crème Brûlée
CHOCOLATE CHIP COOKIE (GF*)(V)

Date and Ginger Pudding
VANILLA ICE CREAM & BUTTERSCOTCH SAUCE (V)

Black Forest Roly Poly
WITH CRÈME ANGLAISE

Treacle Tart
CLOTTED CREAM & FRESH BLACKBERRIES

Festive Cheese Board

ALL OUR CHEESES ARE CHOSEN WITH EXPERT KNOWLEDGE AND CARE FOR QUALITY, FLAVOUR AND DIVERSITY. CRACKERS, GRANDMA'S CHUTNEY, APPLE, GRAPES AND CELERY (GF*)(V)

