

Christmas Set Menu 2026

Tuesday £39.95 Three Courses

Wednesday- Friday £44.95 Three Courses

To start

Roasted Root Vegetable & Thyme Soup (V) (VE)
Toasted sourdough bread

Chicken Liver Pate
Toasted olive & sun-blushed tomato focaccia, apple & mulled wine jam

Slow Roasted Hoisin Duck Leg Arancini
Cointreau red onion marmalade, poached kumquarts

Smoked Oil Pan Fried Seabass
Dill & lemon potato salad, tomato, red onion & lime salsa

Pork Tenderloin & Mediterranean Vegetable Rosemary Kebab
Parsnip & sweet potato bubble & squeak, burnt garlic and rosemary sauce



To Follow

Braintree Bronze Turkey
Red Rooster roast potatoes, chestnut stuffing, pig in blanket, Yorkshire pudding & roast turkey gravy

Oven Roasted Pave of Hake
Sauté baby new potatoes, samphire, parsley sauce

Honey Roast Smoked Gammon
Red rooster roast potatoes, Yorkshire pudding & English mustard cream sauce

Braised Aberdeen Angus Blade Of Beef
Confit garlic & sage potato cake, rosemary steamed dumpling, red wine onion gravy

Steamed Winter Vegetable Suet Roly-Poly Pudding (V)
Creamed potato, parsnip puree, roasted carrot, vegetarian gravy

Roasted Butterut Squash & Pumpkin Seed Risotto (VE)
Wild rocket, toasted cashew nuts, toasted garlic bread

(All Served With Seasonal Vegetables)

Additional Side Orders - £6.95

Honey Roasted Parsnips, Bacon & Maple Glazed Brussel Sprouts, Cauliflower Cheese

Mixed seasonal vegetables - £4.95

Sage & Onion Stuffing - £5.95



To Finish

Cole's Christmas Pudding (V)
Made with Growler Ale from Nethergate Brewery, Suffolk
Brandy sauce

Cinnamon Sugar Churros (V)
Gingerbread liqueur chocolate sauce, Vanilla pod ice cream

Kirsh Cherry & Harveys Bristol Cream Crème Bruleè (V)
Shortbread biscuit

Caramelised Pear, Bramley Apple & Cranberry Crumble (V & VE On Request)
White chocolate & honey shortbread topping, Custard

Trio of Ice Cream (V)
Brandy snap basket, fruit coulis

(V=Vegetarian VE=Vegan)

Available from Wednesday 25th November - Wednesday 23rd December (Available Tuesday - Friday)

Pre-order for parties of 8 and above will be required

A non-refundable deposit of £10.00 per person for parties of 5 and above

Please advise us of any dietary requirements

Nut and other allergens are present in our kitchen environment

Game dishes may contain shot

