



## ~ Festive menu 2025 ~

Available: 1<sup>st</sup> Dec – 24<sup>th</sup> Dec  
2 courses £30 or 3 courses £36

Minimum 6 people booking

### Starters

**Root vegetable & barley broth**, aromatic herbs & spices, crusty baguette (v) (VgO)

**Charred clementine, pickled stem ginger & spinach salad**, braised red chicory, soy honey dressing (v) (VgO) (GF)

**King prawns**, sundried tomato & goats cheese pesto, wrapped in Parma ham, basil panko crumb (GFO)

**Game terrine**, cornichon, heritage beetroot & rocket salad, toasted sourdough (GFO)

**Winter spice pork pie**, Bramley apple chutney, watercress salad

**Venison carpaccio**, pickled beetroot, candied walnuts, toasted sourdough (GFO)

### Main

**Roasted butternut squash** stuffed with puy lentils, fresh cranberries & herbs, with seasonal vegetables, roasted potatoes, vegetable gravy (Vg) (GF)

**Pan roasted seabass**, butter chicken tarragon sauce, potato gratin & hot shredded Brussels sprouts, bacon salad (GF)

**Roast turkey**, chestnut & bacon stuffing, pigs in blankets, roasted potatoes, brussels sprouts, honey roasted carrots, braised red cabbage, bread sauce, gravy (GFO)

**Lamb hot pot**, topped with crushed roast potatoes & Wensleydale cheese gratin, roasted seasonal vegetables (GF)

**Roast beef**, goose fat roast potatoes, braised port & roasted beetroot, marmite roasted carrots, honey roasted parsnips, brussels sprouts, Yorkshire pudding, gravy (GFO)

**Pork loin**, stuffed with apricot & sage, goose fat roast potatoes, seasonal vegetables, orange liqueur sauce (GF)

### Desserts

**Christmas pudding**, brandy butter sauce

**Tiptree orange with ginger marmalade bread & butter pudding**, custard (v)

**Spiced red wine poached pear**, clotted cream (v) (GF)

**Apple & Calvados tarte tatin**, taste of Eridge ice cream (v)

**Triple chocolate fudge brownie**, Kirsch cream, chocolate sauce (v) (GF)

**Cheese plate**: Home smoked cheddar, stilton blue & brie, crackers, quince jelly (v) (GFO)

*A 50% deposit is required when your booking is confirmed.  
A discretionary 10% service charge will be added to your total food & drink bill on the day.*

**V: Vegetarian / Vg: Vegan / VgO: Vegan option available / GF: Gluten free / GFO: Gluten free option available**  
*Please inform us of any allergies*