



Boxing Day & New Year's Day

2 courses £45 | 3 courses £50

Children under 12: 2 courses £20 | 3 courses £25

TO START

Spiced butternut squash, sweet potato and smoked paprika soup, mini onion loaf
Brie and cranberry tartlet, topped with maple glazed parsnips, rocket and walnut salad
Smoked mackerel and lime pate, pickled fennel salad, toasted sourdough
Atlantic prawn and crayfish cocktail, baby gem, bloody Mary sauce, charred lemon
Colston Basset stilton and peppercorn mushrooms on toasted sourdough
Chicken liver and brandy parfait, crushed pistachios, caramelised red onion chutney, warm baguette

MAINS

Roast sirloin of beef, Yorkshire pudding
Roast leg of lamb, Yorkshire pudding
Roast breast of Chicken, sage & onion seasoning, Yorkshire pudding
Honey glazed gammon, Yorkshire pudding
Herb crusted Salmon fillet, lemon hollandaise
Sweet potato and caramelised red onion chutney, seeded tart
All roasts served with crispy roast potatoes and seasonal vegetables
Large Beer battered haddock, twice cooked chunky chips, mushy peas, tartare sauce
Moon burger, hand- made burger topped with stilton and crispy bacon, garlic mayo, French Fries
Moving Mountains burger, Plant based burger, vegan cheese, smoked chilli jam, in brioche bun, French Fries

TO END

Apple and mincemeat crumble, with rum and raisin ice-cream, crème anglaise
Sticky toffee pudding, butterscotch sauce, clotted cream ice-cream
Belgium chocolate brownie, fudge pieces, Baileys salted caramel sauce, salted caramel ice-cream
Warm Bakewell tart, black cherry compote, cherry swirl ice-cream or crème anglaise
Gingerbread cheesecake, spiced biscuit base, stem ginger, honeycomb ice-cream
Selection of English cheeses, celery, grapes, chutney, Fudge biscuits