TWO & THREE COURSE FESTIVE MENU

2 COURSES £39 | 3 COURSES £45

STARTERS

Severn & Wye smoked salmon, toasted sourdough, dill & caper crème fraiche

Roasted celeriac, roasted hazelnut & black truffle soup

Smoked ham hock terrine, pickled walnuts & a watercress salad

Caramelised red onion, goats cheese tart & a pesto dressing

MAIN COURSES

Roast turkey, braised red cabbage, confit carrot, chestnut & cranberry stuffing, sautéed sprouts, chestnuts, pancetta, pigs in blankets, red wine jus

Vegan wellington, braised red cabbage, sautéed sprouts, chestnuts, red wine jus

Slow braised short rib of beef, pancetta mash, Tenderstem broccoli & a red wine jus

Pan roasted salmon, garlic & rosemary baby new potatoes & a Neapolitan olive-caper tomato sauce

Charred Jerusalem artichoke & leek risotto

28 day aged White Cross farm sirloin steak, dauphinoise potatoes, caramelised baby onion sautéed wild mushrooms, red wine & shallot jus - £10 supplement

DESSERTS

Christmas pudding, brandy & orange cream, candied oranges

Sea salt chocolate & caramel torte

Lemon meringue pie

Cardamom coconut & mango panna cotta

Please advise a team member of any allergies or intolerances when ordering your food. We produce our food in kitchens with shared equipment where allergens are handled, so we cannot guarantee any item is allergen-free. Please scan our QR code to view our allergy matrix & filter the menu by preference. For tables of 8 or more guests, an optional service charge of 10% has been added to your bill.

Scan for allergy information

CHEQUERS

PUB & DINING ROOM

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HONEYCOMB HOUSES