

Festive Menu

Full Menu £30 Per Person, Two Courses Only £26.00 Per Person,
Served Monday to Sunday
From 23rd November to 30th December (excludes Christmas Day)

Curried Parsnip Soup (V)

Served with our Fresh Bread and Parsnip Crisps

Duck and Chicken Liver Parfait

Served with Cranberry Jam and Brioche

Oven Baked Portobello Mushroom in Crème Garlic Sauce (V)

Served with Crusty, Herb Bread

Baked Red Mullet

Served with Orange and Fennel Salad

Traditional Farm Turkey

Served with Pork, Apricot and Pistachio stuffing, Cider and Walnut Gravy,
Honey Roast Vegetables and all the Trimmings

Slow Cooked Pork Shoulder, Shredded & Rolled

Served with Creamy Mash Potato, Roasted Vegetables, Parsnip Crisp
and Apple and Sage Gravy

Linguine with Green Pesto, Courgette and Cherry Tomatoes (V)

Served with Roasted Pine Nuts and Garlic Bread

Pan Fried Cod Fillet with a Creamy Lemon Sauce

Served with Dill Mash, Tenderstem Broccoli and Glazed Spouts

Traditional Christmas Pudding

With brandy sauce

Sticky Toffee Pudding

With hot fudge sauce and vanilla ice cream

Chocolate Brownie

With double cream and cranberry and pear compote

Three Pigeons Cheeseboard

With crackers and homemade chutney

All prices include VAT

All Vegetarian options are indicated with a (V)

We cater for all dietary requirements – please ask a member of staff for details.

Please make a member of staff aware of any food related allergies.

Please be aware that all food in our kitchen may contain traces of gluten and nuts.