



Festive Menu

Our Head Chef has carefully crafted a festive menu celebrating the very best seasonal flavours.
Choose from two courses for £30 or three courses for £35.

Wednesday 25th November - Thursday 24th December 2026

Festive lunch: Thursday - Saturday, 12pm - 2pm

Festive dinner: Wednesday - Saturday, 5.30pm - 8.30pm

Advance booking, pre-ordering and a £10 per person non-refundable deposit are required

Starters

Carrot, orange & ginger soup

sourdough, salted butter. (VEO, GFO, DFO)

Potted salmon

horseradish cream, crispbreads, celery, apple & walnut salad. (GFO)

Ham hock & chicken terrine

celeriac remoulade, smoked bacon jam, sourdough. (DF, GFO)

Blue cheese pâté

toasted brioche, pickled red onion, fig chutney, roquette & shallot salad. (V, VEO, GFO)

Mains

Roast turkey

pork, onion, chestnut & sage stuffing, pig in blanket, roast potatoes, brussels sprouts,
seasonal vegetables, roast gravy. (GFO, DF)

Slow-cooked lamb shoulder

potato terrine, butternut squash, piccolo parsnips, fine beans, lamb jus. (GF, DFO)

Cod fillet

braised Savoy cabbage, mashed potato, Chantenay carrots, chive velouté. (GF, DFO)

Vegetable risotto

Jerusalem Artichoke, leek & caramelised onion risotto, aged parmesan cheese. (V, VEO, GF)

Desserts

Christmas Pudding

brandy sauce, brandy butter ice cream. (GFO)

Baked gingerbread cheesecake

spiced apple compote, vanilla ice cream.

Ludlow Farmshop Cheese Board

Oakly Park Cheddar, Ludlow Blue, crackers, celery, Ludlow Farmshop chutney.

Dark chocolate & orange torte

orange gel, caramelised white chocolate, salted caramel ice cream. (GF)

V Vegetarian | VE Vegan | VEO Vegan option | GF Gluten Free | GFO Gluten Free option | DF Dairy Free | DFO Dairy Free option
When preparing dishes we handle all common allergens. Many dishes can be altered to accommodate dietary requirements,
please speak to a member of staff.