

Festive Menu

1ST - 23RD DECEMBER

(Excluding Sundays)

2 COURSE - £32 - 3 COURSE - £38

(Pre ordered minimum 48 hours notice)

Whole table must be on festive menu - party size unlimited)

STARTERS

Old Post Office Sharing Board

Camembert, cured meats, dips, fresh salad & 3 types of toasted bread (GFA)

King Prawn & Crayfish Plate

with sweet baby gem lettuce, tomato salsa, lemon aioli & toasted bread (GFA)

Celeriac & Apple Soup

with potato crisp & sourdough (V, VE, GFA)

Chicken Spring Roll

with homemade harissa ketchup & mixed leaf salad

MAINS

(All mains served with winter green vegetables)

Roast Turkey Crown (GFA)

pigs in blankets, Yorkshire pudding, mash, roast potatoes, sage & cranberry stuffing & rich red wine jus

Braised Beef Brisket

with creamed potatoes, whole confit carrots, parsnip crisp & Guinness gravy (GFA)

Herb Crusted Hake Fillet

with sweet potato fondant, buttered leeks & charred lime beurre blanc (GF)

Chestnut Mushroom, Celeriac & Ricotta Pithivier

with crusted new potatoes & aged balsamic glaze (GFA, V)

DESSERTS

Old Post Office Christmas Pudding

with fresh fruit & spiced brandy sauce

Homemade Mint Matchmaker Cheesecake

with fresh berry coulis & vanilla bean ice cream

Black Cherry Brownie

with cherry sauce, glacé cherries & blackberry sorbet

Bread & Butter Pudding

with butterscotch sauce & spiced crème anglaise

Gluten Free desserts & Vegan dishes available on request.

V – vegetarian, VE – vegan, GF – gluten free,

GFA – gluten free alternative

Food Allergy Notice: If you have a Food Allergy or a special dietary requirement please inform a member of our staff before you place your order.

T&C - £5 per person pre authorisation will be required for all bookings where party size is under ten . Parties of over ten guests will require a £10 per person booking deposit which will be deducted from the final transaction. Deposits are non refundable if your table is cancelled within 24 hours of the date you are due to dine with us.