



CHRISTMAS 2025

AVAILABLE WITH PRE-ORDER ONLY

EVENING 3 COURSES £39.95 - 2 COURSES £34.95

LUNCH 3 COURSES £34.95 - 2 COURSES £29.95

Starters

Tarta Me Manitari

Mixed wild mushrooms, graviera cheese tart, watercress aioli and confit tomatoes

Hoirini Terína

Ham hock and parsley terrine, mustard mayonnaise, pickled vegetables and microherbs

Festive Pigs in Blankets

Honey roast sausages wrapped in bacon with spring onions and sesame seeds

Mains

Galópoula

Roast paupiette of bacon wrapped Turkey filled with festive stuffing. Served with baby potatoes, buttered green beans, carrots and rosemary sauce

Psitó Moshari

Feather blade of slow cooked Cotswold beef with wholegrain mustard, creamed potato, honey roast parsnips and parsley sauce

Kolokítha

Spiced roast butternut squash with hummus, spiced feta crumbs, toasted seeds and confit tomatoes

Desserts

Apple Crumble Pie

Butter biscuit tart with vanilla cream, apple, walnut, sultana and cinnamon filling, topped with crumble. Served with vanilla gelato

Crunchy Praline

Brownie base topped with hazelnut praline cream, covered with sumptuous chocolate ganache and hazelnut pieces

New York Pistachio Cheesecake

A classic New York cheesecake with subtle pistachio aroma

Vegan Trillionaires Tart

Crisp pastry filled with toffee sauce and chocolate ganache. Served with red berry compote and raspberry sorbet