

The JACKDAW

*Traditional British fayre
In a Quintessential Country Pub*

FESTIVE MENU 2026

Available 3rd – 31st December

Two Courses £36 · Three Courses £42

**Terms & conditions apply*

♦ STARTERS ♦

Pigs in Blankets Bon Bons GF

Cider & honey mustard dipping sauce

Smoked Salmon & Cream Cheese Roulade *GFA

Pickled cucumber, dill, wholemeal bread

Roasted Chestnut & Wild Mushroom Soup VE · GF

Truffle cream, crusty bread

Baked Camembert Galette

Cranberry & red onion jam, walnut & herb crust, dressed leaves

♦ MAINS ♦

Succulent Roast Turkey Breast GF

Pancetta, pork, chestnut & apple stuffing · garlic & rosemary roast potatoes · braised red cabbage · English carrots · sautéed sprouts · cauliflower cheese · pig in blanket · turkey gravy · port, orange & cranberry sauce

Daube of Beef GF

8 hour braised beef blade · beef dripping crumb · Brussels sprout colcannon · parsnip rosti · English carrots · smoked bacon & red wine sauce

Herb-Crusted Salmon GF

Dill & lemon crumb · celeriac purée · braised cavolo nero · buttered leeks · champagne butter sauce

Spiced Butternut Squash & Lentil Tagine VE · GF

Harissa roasted roots · preserved lemon couscous · pomegranate · toasted almonds · mint yoghurt

♦ DESSERTS ♦

Christmas Pudding VE · GF

Brandy butter & brandy custard

Mince Pie Crème Brûlée GF

Cranberry biscotti

Mulled Wine Poached Plums GF

White chocolate & vanilla pannacotta · ginger shortbread

British Cheese Board £5 supplement

Barber's 1833 Vintage Cheddar · Colston Bassett Stilton · Baron Bigod Brie · Peter's Yard cheese biscuits · red onion chutney

Gluten free crackers (GF) available upon request

Terms & conditions: Minimum two courses · Not in conjunction with any other menu or offers

Pre-order only · £10 deposit per person · Non-refundable

