



Festive
SET MENU
The
POST HOUSE
— BAR & GRILL —

2 Courses 34.5 – 3 Courses 42.5

from Monday 17th November to 31st December 2025

STARTERS

Wild mushroom & thyme soup GFO VGO
with madeira cream, white truffle oil and rosemary & thyme focaccia

Duck & port parfait GFO
with black cherry & red onion chutney and toasted ciabatta

Smoked salmon, lime & tarragon mousse GFO
with charred ciabatta, baby cress & citrus salad

Heritage tomato & red onion bruschetta GFO VGO
with grilled goats' cheese, basil oil, wild rocket & balsamic salad

MAIN COURSE

Lemon, wild garlic & thyme roasted turkey breast GFO
with bacon wrapped old English sausage, truffle mash, paprika roast potatoes, seasonal vegetables, sage & onion gravy

Slow braised feather blade of beef GFO
with garlic layered potatoes, roasted carrot, seasonal vegetables, mushroom & rosemary cream

Herb crusted cod loin GFO
with confit tomato, lemon basil pesto potato cake, black garlic & chardonnay cream



South Indian vegetable curry VGO GFO
with coconut basmati rice, coriander and wild garlic naan bread
add chicken breast or king prawns 5

8oz fillet steak GFO 10 supplement
with triple cooked hand cut chips, roasted plum tomato, wild garlic
& thyme mushroom and peppercorn sauce

Black angus beef burger GFO
on brioche bun with pepper jack cheese, crisp bacon, pickled
jalapenos, beef tomato, lettuce, skin on French fries, champagne
battered onion rings and smoked BBQ mayonnaise

DESSERTS

Sticky fudge brownie VGO GFO
with toffee & whiskey sauce and salted caramel ice cream

Spiced berry Christmas pudding VGO GFO
with redcurrant compote, cognac & vanilla custard

White chocolate & gingerbread Crème Brûlée GFO
with berry gel and cinnamon shortbread

Chocolate orange cheesecake VGO GFO
with vanilla pod ice cream and blood orange coulis