

Festive Menu

Full Menu £30 Per Person, Two Courses Only £26.00 Per Person,
Served Monday to Saturday
From 27th November to 30th December (excludes Christmas Day)

Fresh Roasted Chestnut and Pumpkin Soup (V)

Served with our homemade bread

The Three Pigeons Chicken and Duck Liver Parfait

Served with chutney and our homemade bread

Spring Onion and Halloumi Bruschetta (V)

Served with carrot and saffron salsa

Smoked Salmon, Avocado and Crayfish Salad

Served with horseradish cream

Traditional Farm Turkey

Served with pork, apricot and pistachio stuffing, cider and walnut gravy,
honey roast vegetables and all the trimmings

Slow Cooked Pork Shoulder, Shredded & Rolled

Served with creamy mash potato, roasted vegetables, spicy parsnip crisp
and apple and sage gravy

Festive Winter Vegetable Pie (V)

Served with roasted potatoes, honey roast vegetables and all the trimmings

Pan Fried Fillet of Hake

Served with butternut squash, mushroom, spinach, chilli and chestnut ragù

Traditional Christmas Pudding

With brandy sauce

Sticky Toffee Pudding

With hot fudge sauce and vanilla ice cream

Chocolate Brownie

With double cream and cranberry and pear compote

Three Pigeons Cheeseboard

With crackers and homemade chutney

All prices include VAT

All Vegetarian options are indicated with a (V)

We cater for all dietary requirements – please ask a member of staff for details.

Please make a member of staff aware of any food related allergies.

Please be aware that all food in our kitchen may contain traces of gluten and nuts.