



Christmas MENU

27th November to 24th December 2026

Starter

Paprika Roasted Carrot, Red Pepper & Lentil Soup (V/VG/GF)
Served with Bread or Gluten-Free Bread

Traditional Prawn Cocktail (GF)
In a Bloody Mary Sauce, served with Bread or Gluten-Free Bread

Panko Camembert Bites (V)
With Raspberry Hot Honey and Crispy Salad

Chicken Liver Pâté
With Toasted Brioche and a Mulled Red Onion Marmalade

Main

Traditional Roast Turkey
With Roast Potatoes, Pigs in Blankets, Oatmeal Stuffing,
Roasted Root Vegetables, Brussel Sprouts and a Rich Gravy

Slow-Cooked Gammon in Cola
With Roast Potatoes, Pigs in Blankets, Oatmeal Stuffing,
Roasted Root Vegetables, Brussel Sprouts and a Rich Gravy

Featherblade of Beef (GF)
With Fondant Potato, Seasonal Vegetables, Crispy Shallots and a Pancetta Red Wine Jus

Pan Fried Salmon Fillet (GF)
With Sundried Tomato & King Prawn Risotto, Corn Salsa and a Herb Oil

Lentil Loaf (V/VG/GF)
With Sweet Potato Mash, Rainbow Carrots and a Balsamic Onion Gravy

Dessert

Sticky Toffee Pudding (V)
With Spiced Apple Butterscotch Sauce and Pouring Cream or Vanilla Ice-Cream

Christmas Pudding (V)
With Mulled Berries, Brandy Custard and Vanilla Ice-Cream

Dark Chocolate Tart (V/VG/GF)
With Cherry Compote, Cherry Ripple Ice-Cream and Honeycomb

Lemon Meringue Cheesecake (V/GF)
With Mulled Berry Coulis and Vanilla Ice-Cream

2 Courses: £31.50

3 Courses: £39.95