



Christmas

M E N U 2 0 2 6

27TH NOVEMBER – 22ND DECEMBER 2026

2 COURSES

£37

per person

3 COURSES

£43

per person

STARTERS

Country Farmhouse Pate

Served on mixed leaves an onion marmalade and rustic boule

Traditional Prawn Cocktail

Atlantic prawns in a homemade rosemarie sauce, served on a bed of iceberg lettuce with rustic brown bread.
Gluten free buns available on request.

Crispy Beef

Served on mixed leaves with a choice of hoisin sauce or sweet chilli dip

Breaded Garlic Mushrooms

Served with a homemade garlic mayo dip

Moving Mountains Crispy Dippers

Rich with superfoods and served on a bed of salad with a choice of dip (Vegan Garlic Mayo, Salsa, or Sweet Chilli)

Smoked Haddock Kedgeree Fishcake

Served on mixed leaves with sweet chilli, smoked haddock, spinach and kedgeree with a mango sauce centre, gluten-free breadcrumbs flecked with rice flakes and black onion seeds.

MAINS

Festive Crown of Turkey

Served with ham, pigs in blankets, cranberry tartlet & homemade sage & onion stuffing with a yorkshire pudding

Braised Lamb Shank

Braised in a homemade red wine & rosemary jus, served with mint sauce

Butternut, Kale & Apricot Vegan Roast

A wholesome mix of butternut squash, chestnuts, kale, apricots, brown rice, white breadcrumbs, and onion marmalade, finished with a crunchy topping of pumpkin seeds, poppy seeds, and red peppers.

Traditional Roast Beef

Roast topside of beef served with a creamy horseradish sauce and a yorkshire pudding

Pan Fried Fillet of Salmon

Coated with a herb crust served on a bed of Mediterranean vegetables with a white wine creamy sauce

Mushroom & Leek Pie

Chestnut, oyster, shiitake & porcini mushrooms with leeks in a creamy vegan sauce, topped with pumpkin & sunflower seeds all in a gluten Free pastry. Served with gourmet chunky chips, peas & vegan gravy.

All our Christmas dinners are served with roast potatoes and seasonal vegetables

DESSERTS

Christmas Pudding

Served with a brandy sauce

Sticky Toffee Pudding

Served with custard (Gluten free option available)

Warm Chocolate Fudge Cake

Served with cream (Vegan option available)

Golden Syrup Sponge Pudding

Served with custard (Gluten free option available)

Homemade Apple Crumble

Served with custard

Baked Biscoff Cheesecake

Served with cream

*Tea, Coffee or Hot Chocolate with a Deep Mince Pie **£5.50 each***

Dietary requirements? Ask to see our alternative menu options

 Vegetarian  Vegan  Gluten Free  Gluten Free Option Available

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Christmas Order Form

27th November – 22nd December 2026 · 2 courses £37 · 3 courses £43 per person

Menu choices are needed in advance. Please list each of your guests and tick one choice per course. Use further sheets if required.

Party organiser

Telephone

Email

No. of guests

Party date

Party time

No. of 2 course meals @ £37

No. of 3 course meals @ £43

		STARTERS					MAINS					DESSERTS									
#	Guest name	Farmhouse Pate	Garlic Mushrooms V	Prawn Cocktail GF	Crispy Dippers V VC GF	Crispy Beef	Haddock Fishcake GF	Roast Turkey	Roast Beef	Lamb Shank	Fillet of Salmon	Vegan Roast V VC GF	Mushroom & Leek Pie V VC GF	Christmas Pudding	Golden Syrup Sponge GF	Sticky Toffee Pudding GF	Apple Crumble	Chocolate Fudge Cake	Vegan Fudge Cake VC	Biscoff Cheesecake	Dietary needs or notes
1																					
2																					
3																					
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TOTALS																					

Drinks & extras write how many

☐ Red House Wine view wine list for prices

☐ White House Wine view wine list for prices

☐ Rosé House Wine view wine list for prices

☐ Prosecco view wine list for prices

☐ Champagne view wine list for prices

☐ Hot Drink with Mince Pie £5.50 each

There is a £10 per person deposit required for all Christmas bookings with the remaining balance due 7 days before the party date. This can be paid either in person at the bar or over the phone.