

Christmas

2026



Christmas Fayre Evening

Starters

Vegetable soup

Served with warm roll and butter

Pigs in Blankets (GF available)

Multiple pigs in blankets served with a hot honey dipping sauce (spicy!)
(Gravy available instead of hot honey on request)

Garlic Chorizo Mushrooms (GF available)

Mushrooms and chorizo pieces in a creamy garlic sauce with a warm roll

Pate

Served with side salad, toast and cranberry sauce.

Spicy sweetcorn fritters (GF available / Plant based)

served with side salad and a mango chutney dip

Main Course

Roast Turkey (GF version available)

Served with stuffing, pig in blanket, roast potatoes, vegetables and homemade gravy

Roast Beef (GF version available)

Served with a Yorkshire pudding, roast potatoes, vegetables and homemade gravy

Festive Burger (£2 supplement)

One of our beef burgers topped with melted brie, sliced turkey, stuffing, cranberry sauce, pigs in blankets & gravy.
Served with homemade chips

Salmon (GF available)

Served in a homemade creamy Dill sauce with mash potato and vegetables.

Chicken breast (GF available)

Served in a homemade creamy garlic, mushroom & chorizo sauce with vegetables & mash

Plant based Sausage roast (GF available) -or- Plant based Chicken breast (GF available)
both served with roast potatoes, vegetables and plant based gravy

Sweets

Christmas pudding with Brandy sauce

Belgian Waffle with ice cream, chocolate & toffee sauce

Homemade Baileys cheesecake with ice cream or cream

Chocolate fudge cake with custard, cream or ice cream

Sticky Toffee Pudding with custard, cream or ice cream

Gluten free and Plant based sweet options available on the day

2 Courses minimum £21 per person

add a third course from this menu for £5

****Not all ingredients for each meal are listed****

(GF Available) = Can be made with gluten free ingredients, alterations or substitutions please ask member of staff. **Please read our allergen policy below.**

Customer Notice: Please note that our dishes may contain one or more of the following allergens: Cereals, Peanuts, Tree Nuts, Fish, Crustaceans, Molluscs, Lupin, Sesame seeds, Eggs, Milk, Soya, Celery and Celeriac, Mustard, Sulphur dioxide and sulphites. Our small kitchen houses all of the above. **If in any doubt please ask a member of staff.**

We do have chips only fryers and it is best practice to keep them separate but our kitchen have multiple staff rotating over different shifts.

With this in mind the owners and chefs **WILL NOT 100% guarantee** that any fryer will not have come into contact with any of the above allergens/intolerance.

Please be aware our small kitchen actively uses almonds, cashews, walnuts, peanuts and hazels nuts over different dishes/equipment.