



Christmas MENU

2 Course £26.95, 3 Course £32.95



Christmas Party Menu

Served Lunchtime & Evening Mon-Sat 1st - 24th December 2025

starters

Seafood Mixed Salad

smoked salmon & prawns with cucumber, cherry tomato,
mixed leaves, marie rose sauce, brown bread GFA

Breaded Halloumi

with chilli chutney VE/GFA

Homemade Roasted Tomato Soup

with warm bread roll VG/GFA

Chicken Liver Pâté

smooth chicken liver pâté cooked in whisky, with brown toast, onion relish GFA

mains

Beef Chuck Rolls

slow cooked beef chuck rolls, with creamy mash, roasted carrot,
parsnip, brussel sprouts, tomato & red wine sauce GF

Turkey Ballotine

turkey stuffed with sausage meat, wrapped in bacon, with roast potatoes, roasted carrot,
parsnip, brussel sprouts, yorkshire pudding, sage & onion stuffing & gravy GFA

Sea Trout

pan fried trout fillet with crushed new potatoes, roasted carrot,
parsnip, brussel sprouts & red pesto sauce GF

Vegan Wellington

butternut squash & lentil wellington with roast potatoes,
roasted carrot, parsnip, brussel sprouts & gravy VG

desserts

Traditional Christmas Pudding

with brandy sauce VE/VG

Mint Chocolate Cheesecake

with vanilla ice cream GF

Toffee Meringue Roulade

with vanilla ice cream GF

Vegan Salted Caramel Brownie

with vegan vanilla ice cream VG/GF

Traditional Cheese Board

stilton, mature cheddar & brie with grapes, celery, chutney & crackers +£2.50 GFA

A non-refundable deposit of £15.00 per person is required to secure booking.
All bookings require a pre-order form to be received no later than 7 days in advance.

All meals may contain nuts or nut derivatives. Fish may contain small bones. All of our food is prepared in a kitchen where nuts, gluten and other allergens are present.
Please note: our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

VE VEA VG VGA GF GFA
Vegetarian Vegetarian Adaptable Vegan Vegan Adaptable Gluten Free Gluten Free Adaptable