



CHRISTMAS MENU 2025

This menu will be available from Tuesday 25th November and will run alongside our main board menu until Sunday 21st December

If you have a party of 12 or more you will be required to pre-order off this menu one week prior to your booking.

£25.95 for two courses £32.95 for three courses

Starters

Lightly spiced lentil and vegetable soup

Smoked salmon on a thinly sliced beetroot salad, & a light beetroot mayonnaise

Baked flat mushroom topped with a rosemary, bacon and breadcrumb crust served with salad

Leek and three cheese tartlet topped with crushed chestnuts and served on a bed of dressed leaves

Main courses

Traditional roast turkey with roast potatoes, stuffing, pigs in blankets, rich gravy and homemade cranberry sauce

Slow Braised Beef in a red wine and mushroom gravy, and served with wholegrain mustard dumplings

Seabass fillets on mash potato served with a creamed leek and thyme sauce

Pork loin steak on a potato rosti with a cider and apple sauce

Roasted butternut squash and pea risotto topped parmesan cheese and crispy leeks

All dishes are served with seasonal vegetables

Dessert

Christmas pudding with brandy custard

Meringue stack with Clementines marinated in Christmas spices, Chantilly cream and chocolate sauce

Cherry and Amaretto crème Brulle with a homemade shortbread biscuit

Sticky ginger pudding with a Biscoff biscuit ice-cream

Cheese and biscuits with celery, apple and chutney