



CHRISTMAS MENU 2026

This menu will be available from Tuesday 1st December and will run alongside our blackboard menu until Sunday 20th 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.

£26.95 for two courses £33.95 for three courses

Starters

Broccoli and pea soup with toasted chestnuts
Deep fried whitebait with salad and garlic mayonnaise dip
Flat mushroom stuffed with a smoked bacon and rosemary crumb and served on a bed of dressed leaves
Pear, Stilton and walnut salad
King prawn cocktail on salad and marie rose sauce.

Main courses

Traditional roast turkey with roast potatoes, stuffing, pigs in blankets, rich gravy, and homemade cranberry sauce.
Rich Beef casserole in a red wine, bacon, roasted baby onion and mushroom gravy, served with mash potato
Salmon fillet on crushed new potatoes with a whiskey and horseradish cream sauce
Pork loin steak on braised red cabbage and a wholegrain mustard sauce
Moroccan style chick peas, tomatoes, peppers and spinach with a fruity cous cous

All dishes are served with seasonal vegetables

Dessert

Christmas pudding with brandy custard
Winter berry meringue stack with fresh cream and fruit coulis
Baileys cheesecake with fresh cream and butterscotch sauce
Sticky toffee pudding with rum and raisin ice-cream.
Cheese and biscuits with homemade chutney.