

Join In The Festivities With Us This

## CHRISTMAS

3 Course Festive Menu

from 1st - 24th December 2025

2 Course £28.95

3 Course £33.95

Torms & Conditions Apply



Classic Prawn Cocktail GFA marie rose sauce, served with bread & butter

Chicken Liver Parfait GFA apple & pear chutney, seasonal leaves with toasted focaccia

Roasted Winter Vegetable Soup VE/GFA served with crusty bread

Breaded Brie GFA with cranberry sauce & seasonal leaves

Mains

Roast Turkey Breast GFA served with cranberry stuffing, pigs in blankets, roast potatoes, roasted carrots, parsnips, creamed brussels & homemade gravy

Braised Short Rib of Beef GFA served with fondant potato, roasted carrots, parsnips, creamed brussels & homemade gravy

Poached Fillet of Plaice GF served with baked new potatoes, cucumber spaghetti in a prawn & caper beurre blanc

Vegetable Cottage Pie GF/VEA served with roasted carrots, parsnips, creamed brussels & homemade gravy

Desserts

Traditional Christmas Pudding VE/VGA served with brandy sauce

Rolo Chocolate Brownie VE served with vanilla ice cream

Sticky Toffee Pudding served with toffee sauce & vanilla ice cream

Winter Berry Eton Mess VG/GF pieces of meringue, berries & whipped cream

Traditional Cheeseboard GFA

+ £2.50 Supplement vintage cheddar, red leicester, stilton, with crackers, celery, grapes & chutney

Tea or Coffee & Mince Pie

A non refundable deposit of £15.00 per person is required to secure the booking. All bookings will 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