

Starters

MINI CAMEMBERT AND CRUDITÉS (V)

A soft, ripened mild cheese baked in the oven and served with vegetable crudités and toasted ciabatta slices. (604kcal)

TOMATO AND BASIL SOUP (V)

A warming blend of sweet tomatoes and basil. Served with ciabatta and butter. (Vegan if no butter) (357kcal)

GARLIC AND HERB KING PRAWNS (+)

Garlic and herb butterflied king prawns smothered in garlic butter and served with warmed ciabatta. (320kcal)

CURED MEAT SELECTION

Prosciutto crudo, Coppa and Salami Milano with warmed ciabatta and bread & butter pickles. (392kcal)

Sorbet

A light and refreshing champagne sorbet. (*) (VE) (178kcal)

Mains

ROAST TURKEY

Hand carved turkey breast, with pigs in blankets and stuffing, served with a rich gravy. (970kcal)

RUMP STEAK

28 Day Aged Rump steak (822kcal), cooked to your liking, with your choice of peppercorn (*) (v) (137kcal) or bearnaise sauce (*) (158kcal).

VEGETABLE TAGINE TART (VE)

A shortcrust pastry tart, with a courgette, pepper and butternut squash filling, topped with pumpkin seeds and quinoa. Served with a rich vegan gravy. (935kcal)

SALMON AND PRAWNS IN A LOBSTER SAUCE (+)

Scottish salmon suprême and king prawns in a creamy lobster sauce. (1007kcal)

All of the above are served with roast and mashed potatoes, carrots, peas, red cabbage, roasted parsnips and Brussels sprouts. (Vegetable Tagine Tart served with baby potatoes instead of mashed.)

Desserts

CHRISTMAS PUDDING (*) (V)

Individual Christmas pudding served with brandy sauce. (429kcal)
(Vegan when the brandy sauce is swapped for our vegan vanilla ice cream. 418kcal)

CHRISTMAS STAR (V)

Crispy churros bites filled with chocolate crème, served with a berry coulis. (471kcal)

TRUFFLE BROWNIE TORTE (VE)

Belgian chocolate truffle mousse on a biscuit base, topped with chunks of chocolate brownie and served with chocolate ice cream. (467kcal)

GOLD, FRANKINCENSE & MYRRH SUNDAY

An indulgent sundae of salted caramel and vanilla ice cream, salted caramel sauce, whipped cream and a Gold® wafer bar. (728kcal)

5 Courses
£51.99

To Finish

Coffee & Mince Pie. (V) (228kcal)

(*) Alcohol (+) Bones (V) Vegetarian (VE) Vegan

Please
see kids
menu on
reverse

Christmas Day

Kids Menu
£20.49

Starters

VEGETABLE
SOUP (V) (314kcal)

CHEESY
NACHOS (V) (539kcal)

Mains

BEEF BURGER (355kcal)

BATTERED CHICKEN CHUNKS (299kcal)

BIRDSEYE FISH FINGERS (+) (273kcal)

MACARONI CHEESE (V) (429kcal)

All of the above are served with a choice of chips (VE) (256kcal), mash (V) (105kcal), rice (VE) (130kcal) or garlic ciabatta (VE) (269kcal) and peas (VE) (48kcal), baked beans (VE) (46kcal) or buttered corn ribs (V) (118kcal).

KIDS TURKEY (374kcal)

Served with roast and mashed potato, peas and carrots.

Desserts

INDIVIDUAL CHRISTMAS
PUDDING (V) (411kcal)
Served with custard.

SMARTIES POP UP
ICE CREAM (V) (179kcal)

FAB ICE LOLLY (V) (79kcal)

STRAWBERRY AMBROSIA
DESSERT POT (107kcal)

FRUIT PASTILLES
ICE LOLLY (VE) (57kcal)

Booking Form

NAME:

CONTACT NO.:

DATE:

TIME:

BOOKING REFERENCE (IF KNOWN):

NO. OF
GUESTS:

Please indicate the total number of people for each meal in the spaces below.

Starters

TOTAL

MINI CAMEMBERT AND CRUDITÉS

TOMATO & BASIL SOUP (no butter)

GARLIC AND HERB KING PRAWNS

CURED MEAT SELECTION

Sorbet

Mains

TOTAL

ROAST TURKEY

RUMP STEAK

VEGETABLE TAGINE TART

SALMON AND PRAWNS

Desserts

TOTAL

CHRISTMAS PUDDING (with ice cream)

CHRISTMAS STAR

TRUFFLE BROWNIE TORTE

SUNDAE

Coffee & Mince Pie

Kids Menu

TOTAL

Starters

VEGETABLE SOUP

CHEESY NACHOS

Mains

BEEF BURGER

CHICKEN CHUNKS

FISH FINGERS

MACARONI CHEESE

KIDS TURKEY

Desserts

CHRISTMAS PUDDING

SMARTIES POP UP
ICE CREAM

FAB ICE LOLLY

FRUIT PASTILLES ICE LOLLY

STRAWBERRY AMBROSIA
DESSERT POT

CHRISTMAS DAY MENU IS AVAILABLE ON THE 25TH DECEMBER ONLY. Deposit £10 per person. No booking confirmed until a deposit is received, and the deposit is non-refundable. A non-refundable payment in full and food pre-order must be provided by Monday 1st December 2025. Bookings are valid for dining from this menu only.