

Chef's Christmas Menu 2026

Starters

Smoked Haddock Fishcake, Sweetcorn Puree
Smoked Salmon & Prawn Parcel
Warm Goats Cheese & Heritage Beetroot Salad
Antipasti of Italian Cured Meats & Homemade Coleslaw
Twice Baked Parmesan Souffle

Mains

Fillet of Seabass, Garlic King Prawns
Roast Supreme of Chicken, Sausage & Bacon Potato Cake, Yorkshire & Gravy
Fillet of Beef, topped with Mushroom & Pepper Sauce (+£6)
Halloumi, Mozzarella, Mushroom & Tomato en Croute
Calves Liver, Smoked Bacon, Sage & Butter

Puddings

Raspberry Crème Brulee, Caramel Ice Cream
Baked Cheesecake, Chocolate Drizzle
Sticky Toffee Pudding, Toffee Sauce
Bread & Butter Pudding
Christmas Pudding, Brandy Custard
Carpaccio of Pineapple, Strawberry, Coconut Ice cream

Optional Cheese Course
(+£12, would recommend taken by half the table)

£35, 2 Courses, £40, 3 Courses

Service Charge @ 10%

The whole party must choose from the SAME MENU

Pre-Order for all Courses

Available all Week