

Christmas Day *menu*

Available 25th December 2025. Deposit & pre-booking required.

4 COURSES £52.99

Starters

Rosemary Infused Baked Camembert ^V

With caramelised red onion chutney, rocket and toasted white bloomer bread (686kcal).

Oak Smoked Chicken Liver Pâté with Seasonal Chutney

Served with toasted white bloomer bread, herb butter, caramelised red onion chutney and rocket (721kcal).

Christmas Seafood Cocktail [†]

King prawns and smoked salmon with tomato and baby gem lettuce, served with freshly sliced white bloomer bread and butter (584kcal).

Cauliflower & Chestnut Soup ^{VE}

Served with freshly sliced white bloomer bread (465kcal).

Mains

Traditional Christmas Dinner

Hand-carved turkey with sage & onion stuffing, pig in blanket, Yorkshire pudding, roast and mashed potatoes, seasonal vegetables and rich gravy (1118kcal).

Christmas Cranberry Nut Roast ^{VE} ^N

Served with sage & onion stuffing, roast potatoes, seasonal vegetables and rich gravy (993kcal).

Grilled Salmon Fillet & Prawns [†]

King prawns, grilled salmon fillet, buttered new potatoes, broccoli, peas, rocket and a smoky hollandaise sauce (688kcal).

Duo of Beef

8oz* sirloin steak, seasoned and cooked to your liking. Served with a mini pulled beef en croûte, sage & onion stuffing, pig in blanket, Yorkshire pudding, roast and mashed potatoes and seasonal vegetables (1634kcal).

With a sauce of your choice:

Peppercorn & Brandy (104kcal) or Beef Dripping & Merlot Gravy (53kcal).

Mushroom Bourguignon Wellington ^{VE}

Served with sage & onion stuffing, roast potatoes, seasonal vegetables and rich gravy (900kcal).

Desserts

Christmas Pudding ^V

A Christmas classic served with custard (692kcal).

Black Forest Sundae ^V

Vanilla and chocolate ice cream, topped with crushed meringue, black cherry compote and cream (767kcal).

Vegan option available ^{VE} (546kcal)

Chocolate Fondant with Baileys & White Chocolate Sauce ^V

Served warm with fresh raspberries (820kcal).

Cheese & Biscuits ^V

Stilton®, Croxton Manor Brie® and Cheddar with grapes, caramelised red onion chutney and a selection of biscuits (990kcal).

To Finish

Mince Pie ^V (186kcal)

Served with your choice of tea (0kcal) or coffee (65kcal).

Vegan option available ^{VE} (128kcal).

Adults need around 2000kcal a day ^V Vegetarian ^{VE} Vegan [†] May contain shell or bones ^N Dish contains nuts

Terms & Conditions: Ask a member of the team to view our allergen information. Please advise the team of any dietary requirements before ordering. (V) Suitable for Vegetarians. (VE) Suitable for Vegans. (N) Dish contains nuts. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. † Fish, poultry and shellfish dishes may contain bones and/or shell. * All stated weights are approximate before cooking. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu descriptions do not list all ingredients. Dishes may contain alcohol. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. Calorie counts are correct at the time of printing. This information has been provided to allow you to make an informed choice when dining with us. To ensure our customers have choice, temporary product substitutions may be required which can affect the calorie content listed for our dishes on the menu.

Christmas Day Booking Form

We're so excited you'll be joining us this Christmas Day! Please carefully fill in this form including the menu options and give it to one of Santa's helpers (behind the bar) with your £10pp deposit.

Pub Name

Date of Party

Time of Party

Total in Party

Adults

Children (Under 12)

Name of Party

Organiser

Address

Postcode

Tel / Mobile

Email Address

PLEASE FILL IN THE TABLE BELOW FOR OUR ADULTS CHRISTMAS DAY MENU

We aim to make our food enjoyable for as many people as possible, so we have a great range of dietary specific dishes.

Please specify below if you require a vegetarian (V) or vegan option (VE).

Names	Starters				Mains										Desserts						
	Baked Camembert (V)	Chicken Liver Pâté	Christmas Seafood Cocktail (+)	Cauliflower & Chestnut Soup (VE)	Traditional Christmas Dinner	Duo of Beef	Rare (R)	Medium-Rare (MR)	Medium (M)	Medium-Well (MW)	Well-Done (WD)	Peppercorn & Brandy	Beef Dripping & Merlot Gravy	Cranberry Nut Roast (VE) (N)	Mushroom Wellington (VE)	Grilled Salmon Fillet & Prawns (+)	Christmas Pudding (V)	Black Forest Sundae (V) or (VE)	Chocolate Fondant with Baileys (V)	Cheese & Biscuits (V)	
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PLEASE HIGHLIGHT BELOW ANY ADDITIONAL REQUESTS I.E. ALLERGENS

Name 1	Name 2	Name 3	Name 4
Name 5	Name 6	Name 7	Name 8
Staff Use Only		Payment Method	
Non-Refundable Deposit Amount		Cash	
Received By		Card	

Booking Terms & Conditions: Our Christmas Day menus are only available on 25th December 2025. No festive booking is confirmed until a deposit is received. Please speak to a member of the team at your chosen venue regarding the maximum number of guests. Christmas Day bookings require a deposit of £10.00 per every adult and £10.00 per every child attending. Pre-orders are important during our busiest time of year, Christmas takes so much planning so please get your group's pre-orders in as soon as you can after you have made your booking, that would help our team. Please don't forget the allergens and dietary needs section, if we know all of this in advance then it's all smooth sailing. Please specify on the booking form if you require a vegetarian (V) or vegan option (VE). Full payment will be required no later than 11th December 2025. Finally, if you can bring your booking confirmation and any pre-order details with you, that would be great. We know it's easy to forget what you've ordered so it would be a massive help if one person in the group took control. We are here to answer any of your questions or concerns, so please contact the pub if you need any more info or clarity.

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NO GLUTEN CONTAINING

Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present. Please ensure a member of the team is aware that you are ordering from our No Gluten Containing Menu.

4 COURSES £52.99

Starters

Rosemary Infused Baked Camembert ^V

With caramelised red onion chutney, rocket and toasted seeded bread (784kcal).

Oak Smoked Chicken Liver Pâté with Seasonal Chutney

Served with toasted seeded bread, herb butter, caramelised red onion chutney and rocket (634kcal).

Christmas Seafood Cocktail [†]

King prawns and smoked salmon with tomato and baby gem lettuce, served with seeded bread and butter (540kcal).

Cauliflower & Chestnut Soup ^{VE}

Served with seeded bread (421kcal).

Mains

Traditional Christmas Dinner

Hand-carved turkey served with a pig in blanket, roast and mashed potatoes, seasonal vegetables and rich gravy (936kcal).

Christmas Cranberry Nut Roast ^{VE N}

Served with roast potatoes, seasonal vegetables and cranberry sauce (1014kcal).

Grilled Salmon Fillet & Prawns [†]

King prawns, grilled salmon fillet, buttered new potatoes, broccoli, peas, rocket and a smoky hollandaise sauce (688kcal).

Desserts

Cheese Selection ^V

Stilton®, Croxton Manor Brie® and Cheddar with grapes, caramelised red onion chutney and toasted seeded bread (889kcal).

Black Forest Sundae ^{VE}

Vegan vanilla ice cream topped with black cherry compote (546kcal).

Chocolate Fondant with Baileys & White Chocolate Sauce ^V

Served warm with fresh raspberries (762kcal).

To Finish

Vegan Torte ^{VE} (128kcal)

Served with your choice of tea (0kcal) or coffee (65kcal).

Adults need around 2000kcal a day ^V Vegetarian ^{VE} Vegan [†] May contain shell or bones ^N Dish contains nuts

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Pre-ordering drinks?
Ask a member of the team for details.

Names	Starters				Mains			Desserts		
	Baked Camembert (V)	Chicken Liver Pâté	Christmas Seafood Cocktail (†)	Cauliflower & Chestnut Soup (VE)	Traditional Christmas Dinner	Cranberry Nut Roast (VE) (N)	Grilled Salmon Fillet & Prawns (†)	Cheese Selection (V)	Black Forest Sundae (VE)	Chocolate Fondant with Baileys & White Chocolate Sauce (V)
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No-Gluten Menu

PLEASE HIGHLIGHT BELOW ANY ADDITIONAL REQUESTS I.E. ALLERGENS

Name 1	Name 2	Name 3	Name 4
Name 5	Name 6	Name 7	Name 8
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