

Christmas Day *menu*

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

4 COURSES £49.99

Starters

Rosemary Infused Baked Camembert ^{VE}

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 ^{VE}

A Christmas classic served with custard (692kcal).

Black Forest Sundae ^{VE}

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 ^{VE}

Served warm with fresh raspberries (820kcal).

Cheese & Biscuits ^{VE}

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

To Finish

Mince Pie ^{VE} (186kcal)

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

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

Adults need around 2000kcal a day ^{VE} 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.